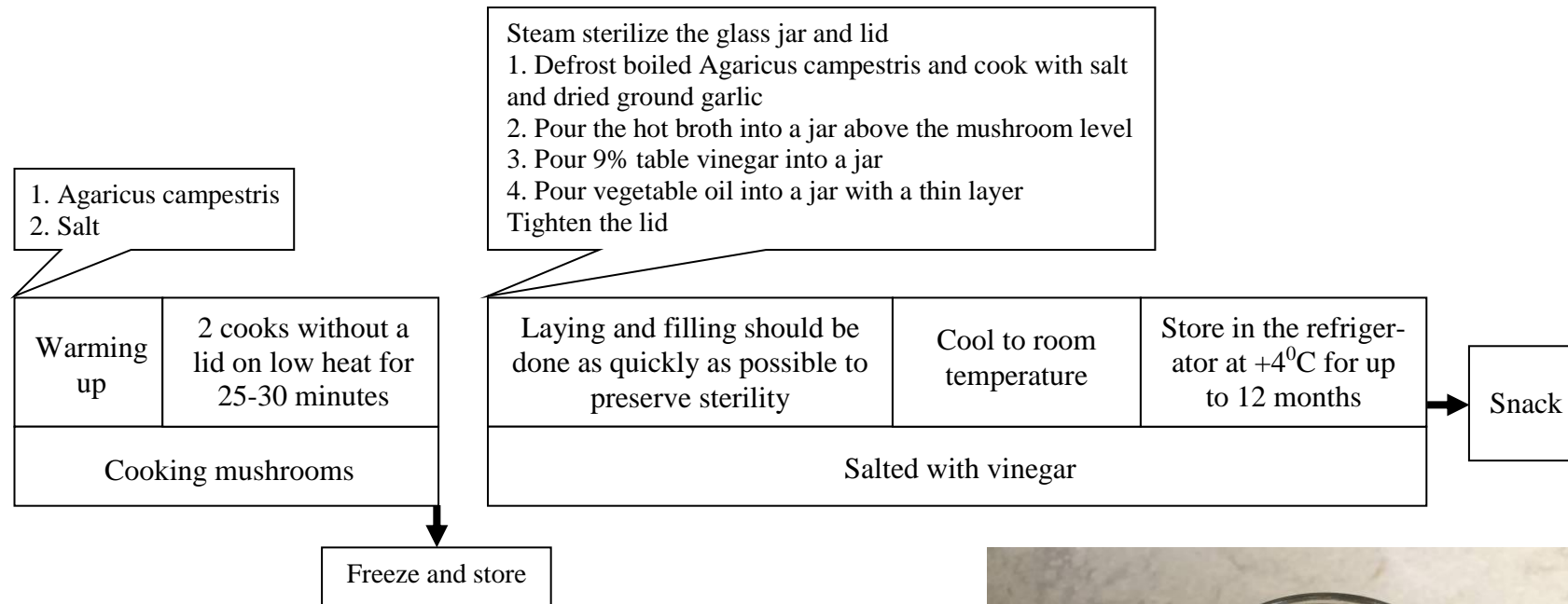


## Salted Agaricus campestris with vinegar "Season 2" (khurs.ru - 2023)



1. Agaricus campestris – 3.5 kg
2. Dried ground garlic – 0.5-0.6 tablespoons (for cooking before rolling)
3. Vegetable oil – 10-15 g (in each jar)
4. Table vinegar 9% – 1-2 tablespoons (in each jar)
5. Salt – 3-4 tablespoons (for each cooking of mushrooms)
6. Water – 3-3.5 liters (for each cooking of mushrooms)

## Salted *Agaricus campestris* with vinegar "Season 2"



1. Collect *Agaricus campestris*, wash, clean



2. Take table vinegar 9%



3. Measure 1-2 tablespoons of table vinegar 9%



4. Take vegetable oil



5. Cut *Agaricus campestris* small



6. Put salt in a saucepan, cook over low heat



7. Cook twice, draining the water, add garlic for the third time



8. Sterilize the jar and lid, put *Agaricus campestris* in a jar



9. Pour hot broth from *Agaricus campestris* into a jar



10. Pour vinegar into a jar



11. Pour a layer of vegetable oil into a jar



12. Tighten the lid, let it cool down, put it in the refrigerator