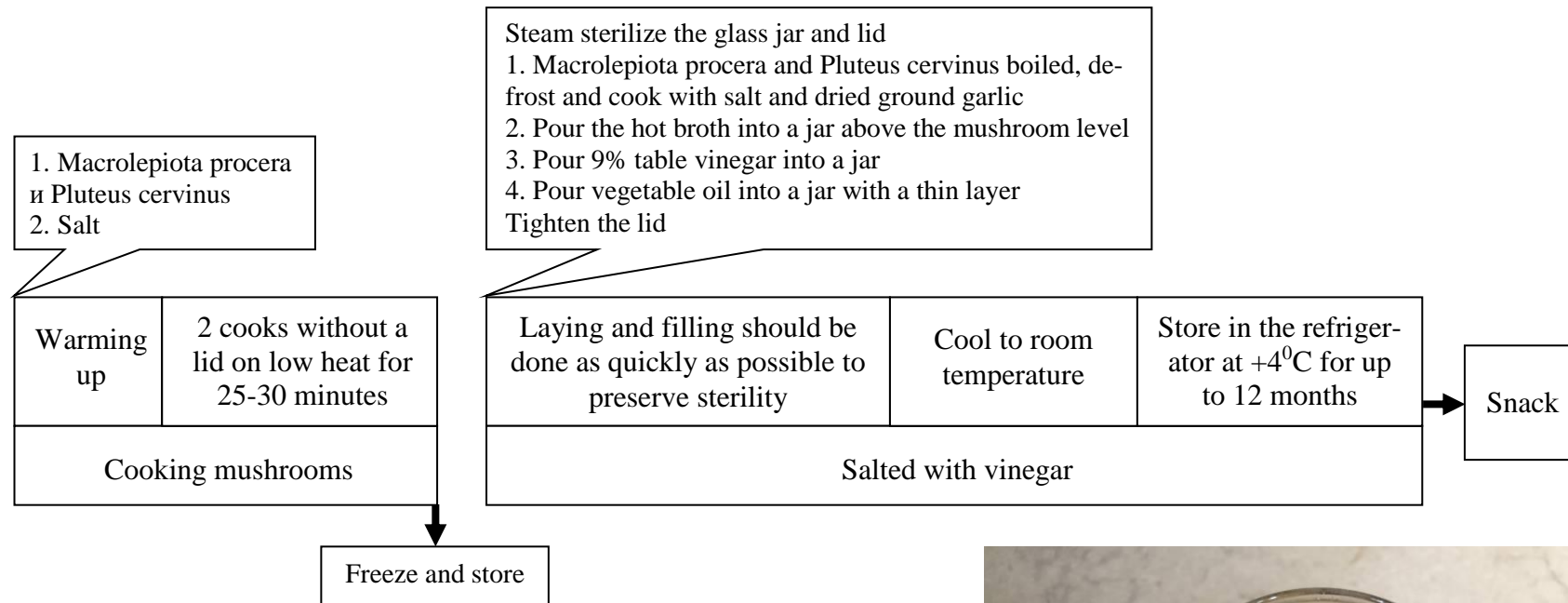


Salted *Macrolepiota procera* and *Pluteus cervinus* with vinegar "Season 3" (khurs.ru - 2023)



1. *Macrolepiota procera* and *Pluteus cervinus* – 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 *Macrolepiota procera* and *Pluteus cervinus* with vinegar "Season 3"



1. Collect *Macrolepiota procera* and *Pluteus cervinus*, wash, clean



2. Take table vinegar 9%



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



4. Take vegetable oil



5. Cut *Macrolepiota procera* and *Pluteus cervinus* small, put in a saucepan



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



9. Put *Macrolepiota procera* and *Pluteus cervinus* in a jar



10. Pour hot broth from *Macrolepiota procera* and *Pluteus cervinus* into a jar



11. Pour vinegar into a jar



12. Pour a layer of vegetable oil into a jar, close the jar