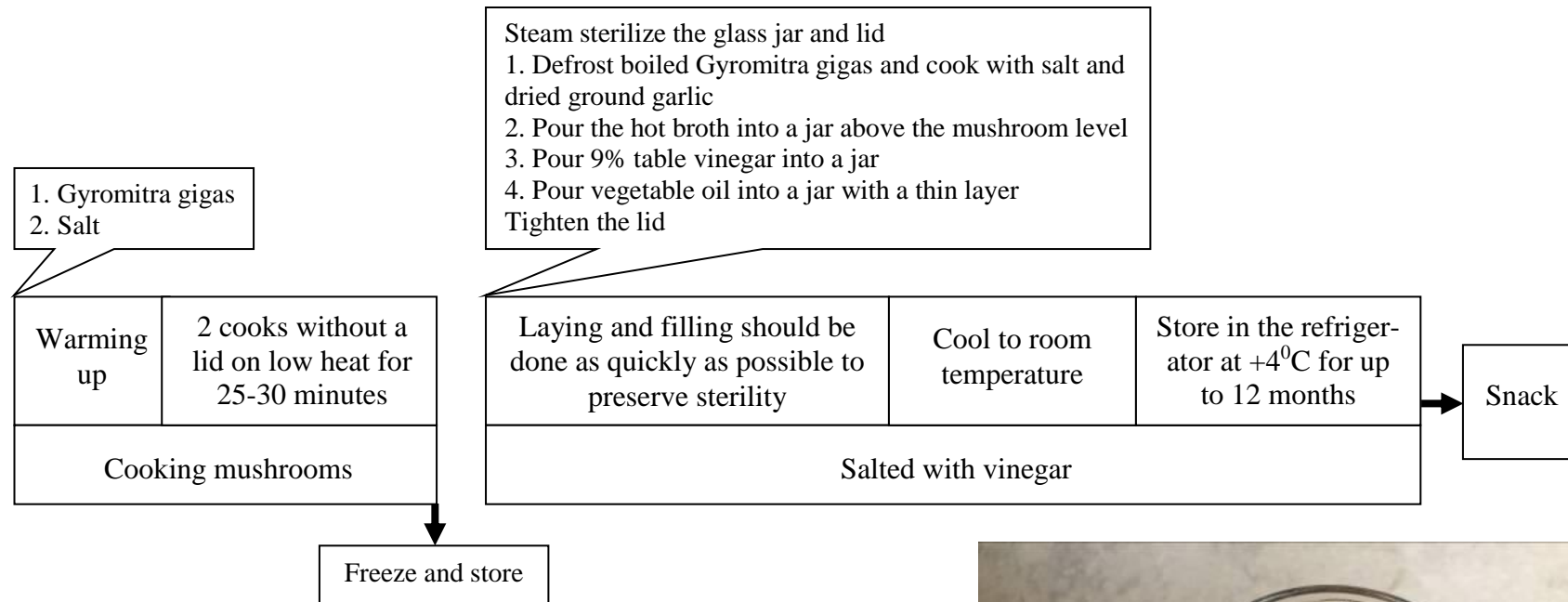


## Salted Gyromitra gigas with vinegar "Season 4" (khurs.ru - 2023)



1. Gyromitra gigas – 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 Gyromitra gigas with vinegar "Season 4"



1. Collect Gyromitra gigas, wash, cut



2. Take table vinegar 9%



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



4. Take vegetable oil



5. Put a saucepan of water on the fire, put Gyromitra gigas



6. Put salt in the 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 Gyromitra gigas in a jar



10. Pour hot broth from Gyromitra gigas into a jar



11. Pour vinegar into a jar



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