

Borscht with roe deer meat and sauerkraut "Hunter's House"



1. Take the roe deer meat on a shoulder blade



2. Peel the potatoes



3. Cut the potatoes into large strips



4. Peel the onion



5. Cut onion into strips



6. Take sauerkraut



7. Peel carrots



8. Cut carrots into strips



9. Take beets



10. Peel and grate the beetroot



11. Take the sweet yellow pepper



12. Cut the sweet yellow pepper into medium squares

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13. Take garlic



14. Peel garlic and cut into thin slices



15. Take tomato paste



16. Take sour cream with a fat content of 20 %



17. Take table vinegar 9%



18. Take vegetable oil



19. Cut the dill greens finely



20. Cut the green onion finely



21. Measure the proportions of spices



22. Put a frying pan with vegetable oil on the fire, put the onion



23. Fry the onion over high heat until light golden



24. Put the sweet yellow pepper in the pan

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25. Put the carrots in the pan



26. Mix the contents of the pan



27. Put the beetroot in the pan, add vinegar 9%



28. Stir the contents of the pan, fry over medium heat



29. Cover the pan with a lid and simmer over low heat



30. Put the roe deer meat in a frying pan, fry in boiling oil



31. Mix the roe deer meat, fry until a crust forms



32. Wash the roe deer meat with running cold water



33. We put the fried roe deer meat on a plate



34. Put a saucepan of water on the fire, put the bones and garlic



35. Put the fried roe deer meat in a saucepan



36. Put the spices in a saucepan and cook over medium heat

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37. Put the sauerkraut in a saucepan, cook over medium heat



38. Put the potatoes in a saucepan



39. Put the tomato paste in a saucepan



40. Stir the contents of the saucepan, cook over medium heat



41. Put the fried vegetables in a saucepan, stir, cook over low heat



42. Put the green onion in a saucepan, cook over low heat



43. Put the dill greens in a saucepan



44. Put the bay leaf in a saucepan, cook over low heat



45. Cover the saucepan with a lid, cook over low heat and simmer



46. Serve the soup on the table



47. Put sour cream in a plate



48. Stir the sour cream