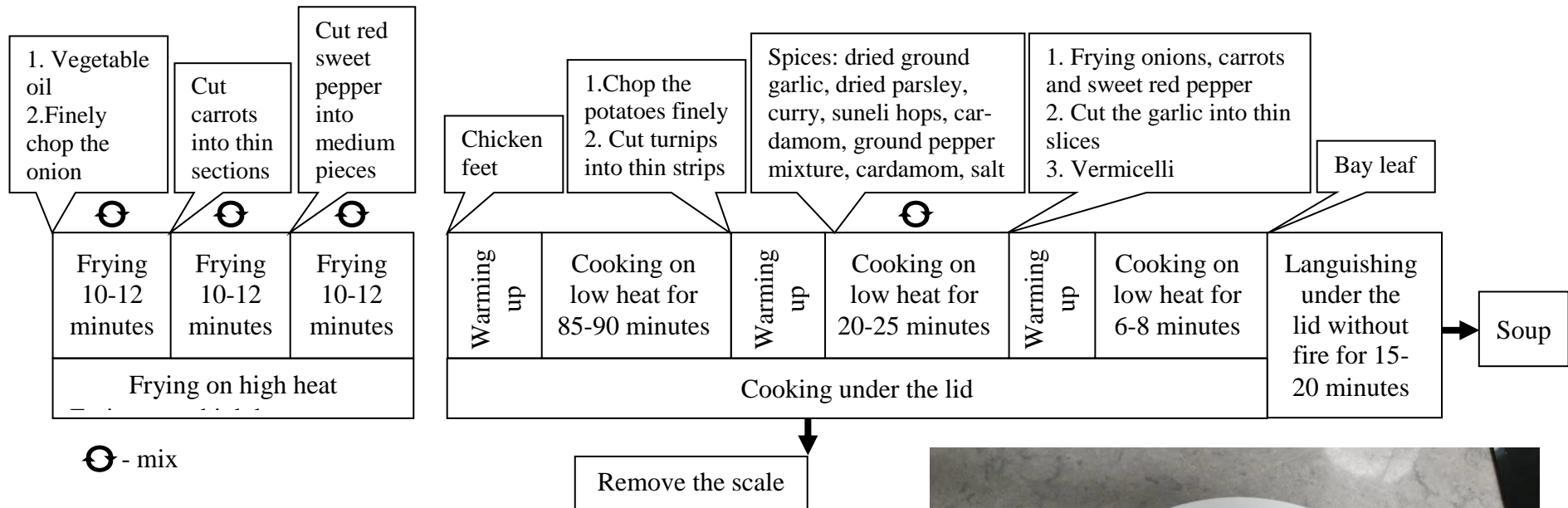


Soup with chicken feet "Country delicacy" (khurs.ru - 2019)



1. Chicken feet – 1 kg
2. Onions – 1-2 pcs.
3. Carrots – 1-2 pcs.
4. Sweet red pepper – 1 pc.
5. Turnip – 100 g
6. Potatoes – 1-1.2 kg
7. Garlic – 0.35-0.5 heads
8. Vermicelli – 150-200 g
9. Vegetable oil – 25-35 g

10. Dried ground garlic – 1 tbsp. spoon
11. Dried parsley – 1 tbsp. spoon
12. Curry – 0.3-0.5 teaspoons
13. Khmeli-suneli - 0.3-0.5 teaspoons
14. Cardamom – 0.2-0.3 teaspoons
15. Ground pepper mixture – 0.2-0.3 teaspoons
16. Salt – 1.5 tbsp. spoons
17. Water – 2.5-3 l



Soup with chicken feet "Country delicacy"



1. Take the chicken feet



2. Peel the potatoes



3. Cut the potatoes into medium pieces



4. Take the sweet red pepper



5. Cut sweet red pepper into cubes



6. Take turnips



7. Cut turnips into strips



8. Peel carrots



9. Cut the carrots into strips



10. Take the onion



11. Peel and cut the onion into short strips



12. Peel the garlic

Soup with chicken feet "Country delicacy"



13. Cut garlic into thin slices



14. Take pasta



15. Measuring pasta



16. We measure the proportions of spices



17. Take vegetable oil



18. Put a saucepan with water on the fire, put the chicken feet



19. Put salt in a saucepan, cook over medium and low heat



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



21. Fry over medium heat until golden brown



22. Put the carrots in the pan



23. Stir, fry over medium heat



24. Put the sweet red pepper

Soup with chicken feet "Country delicacy"



25. Stir, fry over medium heat



26. Dry the onion, carrot and pepper



27. Put the potatoes in a saucepan



28. Put the turnips in a saucepan



29. Bring to a boil, remove the foam, cook over medium heat



30. Put the spices in a saucepan



31. Put the fried vegetables in a saucepan



32. Put the garlic in a saucepan



33. Put the pasta in a saucepan, cook over low heat



34. Put the bay leaf in a saucepan



35. Cover the saucepan with a lid and simmer without heat



36. We serve the soup on the table