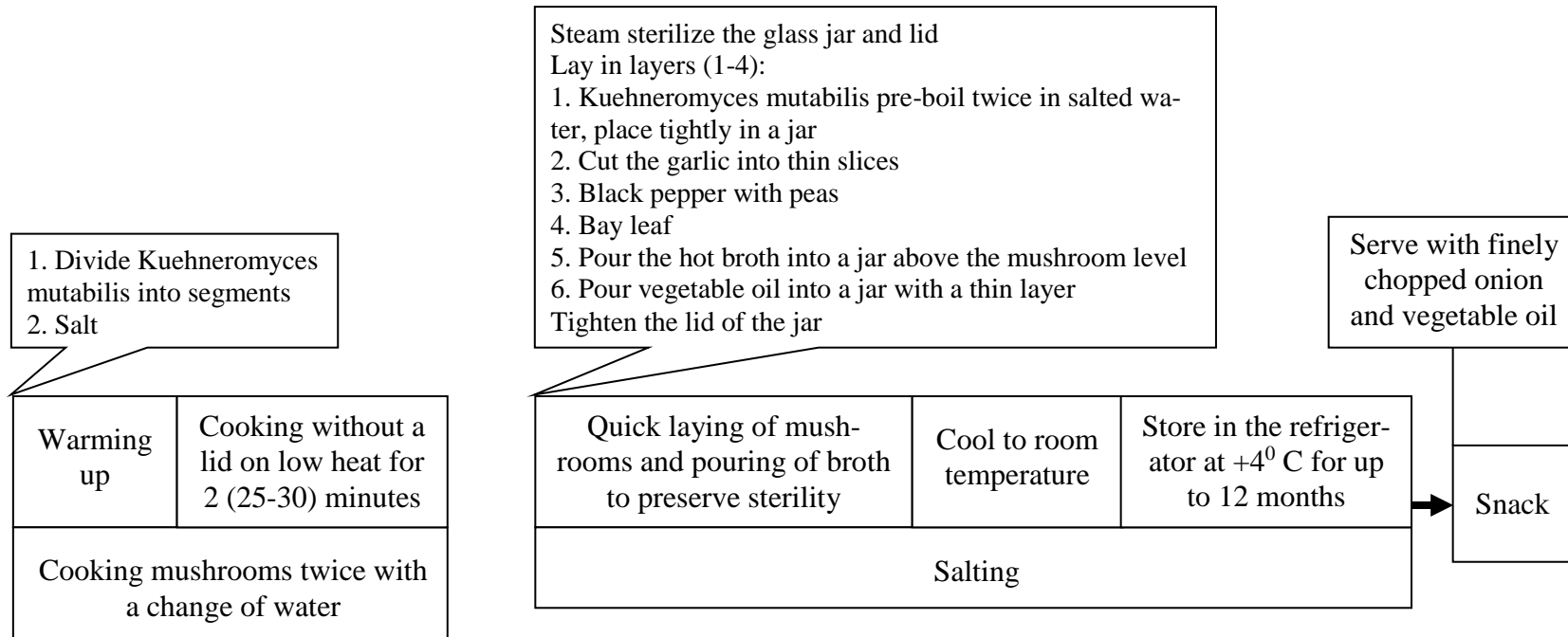


Salty *Kuehneromyces mutabilis* "Mushroom snack 2" (khurs.ru - 2021)



1. *Kuehneromyces mutabilis* – 800 g
2. Garlic – 5-6 cloves
3. Onion (for serving)
4. Black pepper peas -0.5 teaspoons
5. Bay leaf
6. Vegetable oil
7. Salt – 1-1.5 + 1-1.5 tablespoons
8. Water – 2-2.5 + 2-2.5 liters



Salty *Kuehneromyces mutabilis* "Mushroom snack 2"



1. Collect *Kuehneromyces mutabilis*



2. *Kuehneromyces mutabilis* mode coarsely



3. Take garlic



4. Peel garlic



5. Cut the garlic into thin slices



6. Take the black pepper



7. Take the vegetable oil



8. Put a saucepan with water on the fire, put the *Kuehneromyces mutabilis*



9. Put salt in a saucepan



10. Cook twice over low heat with a change of water



11. Sterilize the glass jar and lid



12. Put a layer of *Kuehneromyces mutabilis* in a jar

Salty *Kuehneromyces mutabilis* "Mushroom snack 2"



13. Put part of the garlic in a jar



14. Put part of the black pepper in a jar



15. Put a bay leaf in a jar



16. Put a layer of *Kuehneromyces mutabilis* in a jar



17. Put part of the garlic in a jar



18. Put part of the black pepper in a jar



19. Put the bay leaf in a jar



20. Put the rest of the mushrooms and garlic in a jar



21. Put the rest of the black pepper in a jar



22. Put the bay leaf in a jar, pour the broth



23. Pour a thin layer of vegetable oil into the jar



24. Close the jar tightly, let it cool, put it in the refrigerator