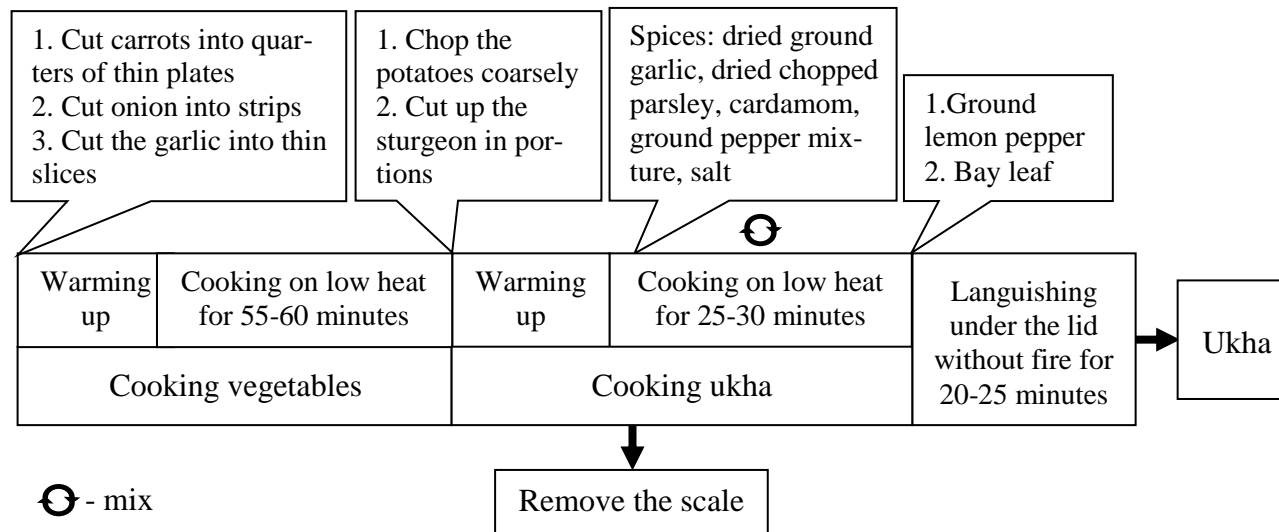


Ukha with sturgeon "By the pond" (khurs.ru - 2020)



1. Sturgeon – 1 kg
2. Potatoes – 1.3-1.4 kg
3. Onion – 0.7-0.8 kg
4. Carrots – 200-250 g
5. Garlic – 5-7 cloves
6. Dried chopped parsley – 2 tablespoons
7. Dried ground garlic – 0.5-0.6 tablespoons
8. Cardamom
9. Ground pepper mixture
10. Freshly ground lemon pepper
11. Salt – 1-1.5 tablespoons
12. Bay leaf
13. Water – 2-2.5 liters



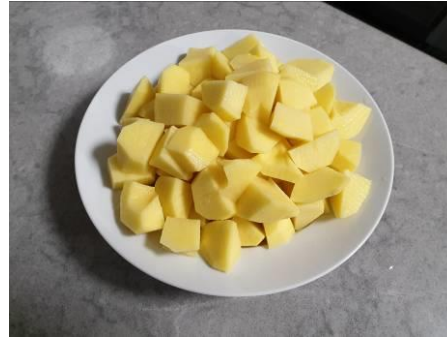
Ukha with sturgeon "By the pond"



1. Cut the sturgeon into portions



2. Peel the potatoes



3. Cut the potatoes coarsely



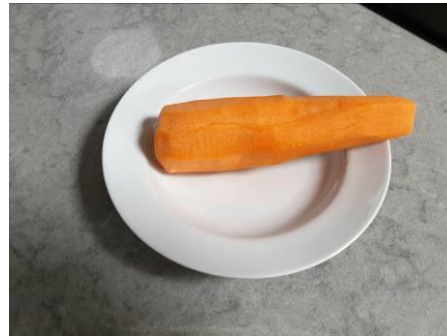
4. Take the onion



5. Peel the onion



6. Cut the onion into strips



7. Peel the carrots



8. Cut the carrots into quarters of thin plates



9. Peel the garlic cloves



10. Cut the garlic into thin slices



11. We make up the proportions of spices



12. Take a mixture of peppers with peas

Ukha with sturgeon "By the pond"



13. Put a saucepan of water on the fire, put the carrots



14. Put the onion in the saucepan



15. Put the garlic in a saucepan and bring the water to a boil



16. Cover the saucepan with a lid and cook over low heat



17. Remove the lid, turn on a large fire



18. Put the portioned sturgeon in a saucepan



19. Put the spices in a saucepan



20. Removing the scale



21. Cook over low heat



22. Put the bay leaf in a saucepan



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



24. Serve on the table