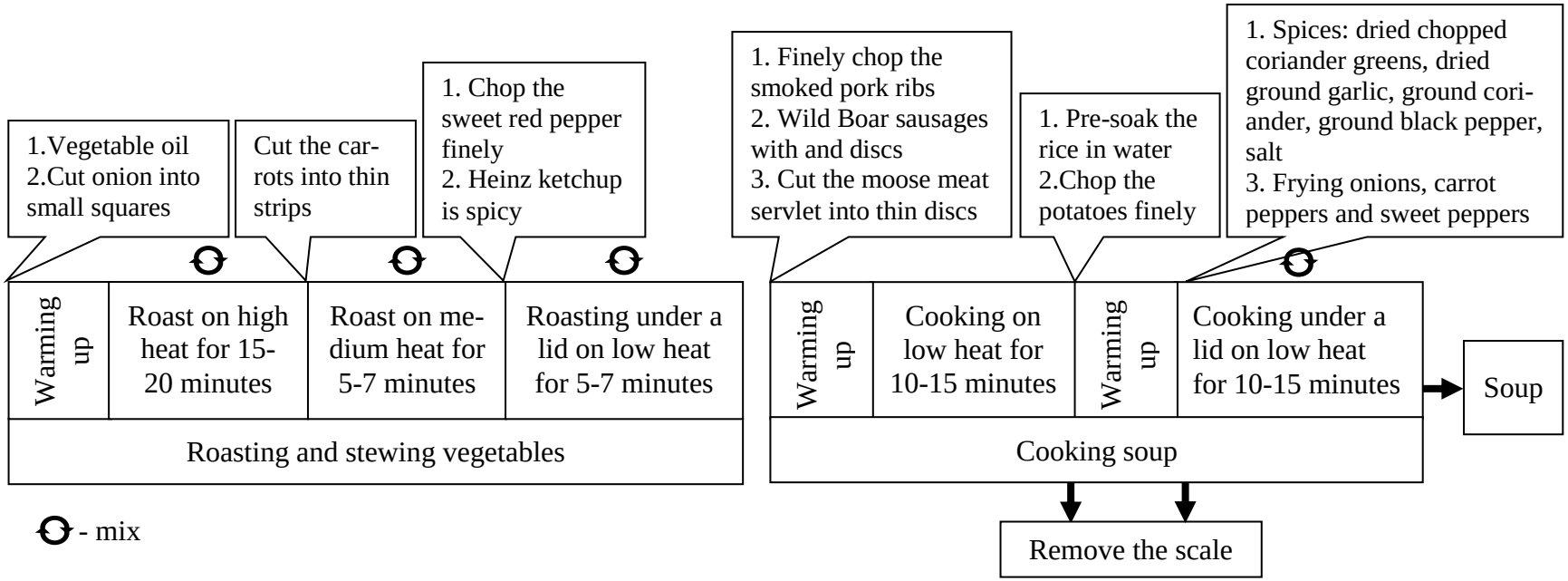
Meat solyanka according to the type of kharcho "Hunter's Dream" (khurs.ru - 2024)



1. Smoked pork ribs – 0.5-0.6 kg
2. Boar sausages – 150-200 g
3. Moose meat servlet – 350-400 g
4. Potatoes – 0.8-0.9 kg
5. Onion – 400-500 g
6. Carrots – 180-200 g
7. Sweet red pepper – 200 g
8. Basmati Extra rice – 250-300 g
9. Heinz ketchup spicy – 110-120 g
10. Vegetable oil – 30-35 g
11. Dried chopped coriander greens – 1 tablespoon
12. Ground coriander – 0.5-0.7 teaspoons
13. Dried ground garlic
14. Ground black pepper
15. Salt – 1.5 tablespoons
16. Water – 3-3.5 liters

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1. Take the smoked pork ribs

2. Cut the smoked pork ribs into medium pieces

3. We take Boar sausages

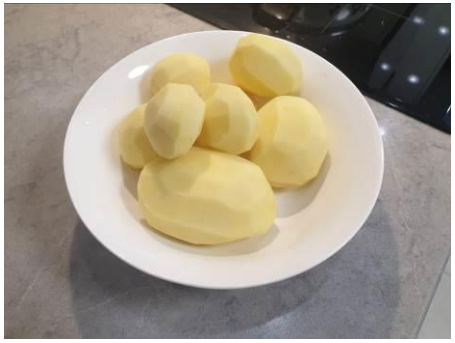
4. Cut Boar sausages

5. Take the moose meat servelat

6. Cut the moose meat servelat into thin discs

7. Take the Basmati Extra rice

8. Soak the Basmati Extra rice in water



9. Peel the potatoes

10. Chop the potatoes finely

11. Peel the onion

12. Cut the onion into small squares

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13. Take the sweet red pepper

14. Cut the sweet red pepper into thin short strips

15. Peel the carrots

16. Cut the carrots into thin strips

17. Take the Heinz ketchup spicy

18. We take vegetable oil

19. We make up the proportions of spices

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

21. Fry the onion over high heat until golden brown

22. Put the carrots in the pan

23. Mix the contents of the pan, fry over high heat

24. Put the sweet red pepper in the pan

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25. Mix the contents of the pan

26. Put the Heinz ketchup spicy in the pan, stir, fry

27. Put a saucepan with water

28. Put meat products in a saucepan

29. Remove the scale

30. Put the rice in a saucepan

31. Put the potatoes in a saucepan

32. Remove the scale, put the spices in a saucepan

33. Put the fried onions, carrots and sweet peppers in a saucepan

34. Stir the contents of the saucepan

35. Cover the saucepan with a lid, cook over low heat

36. We serve it on the table