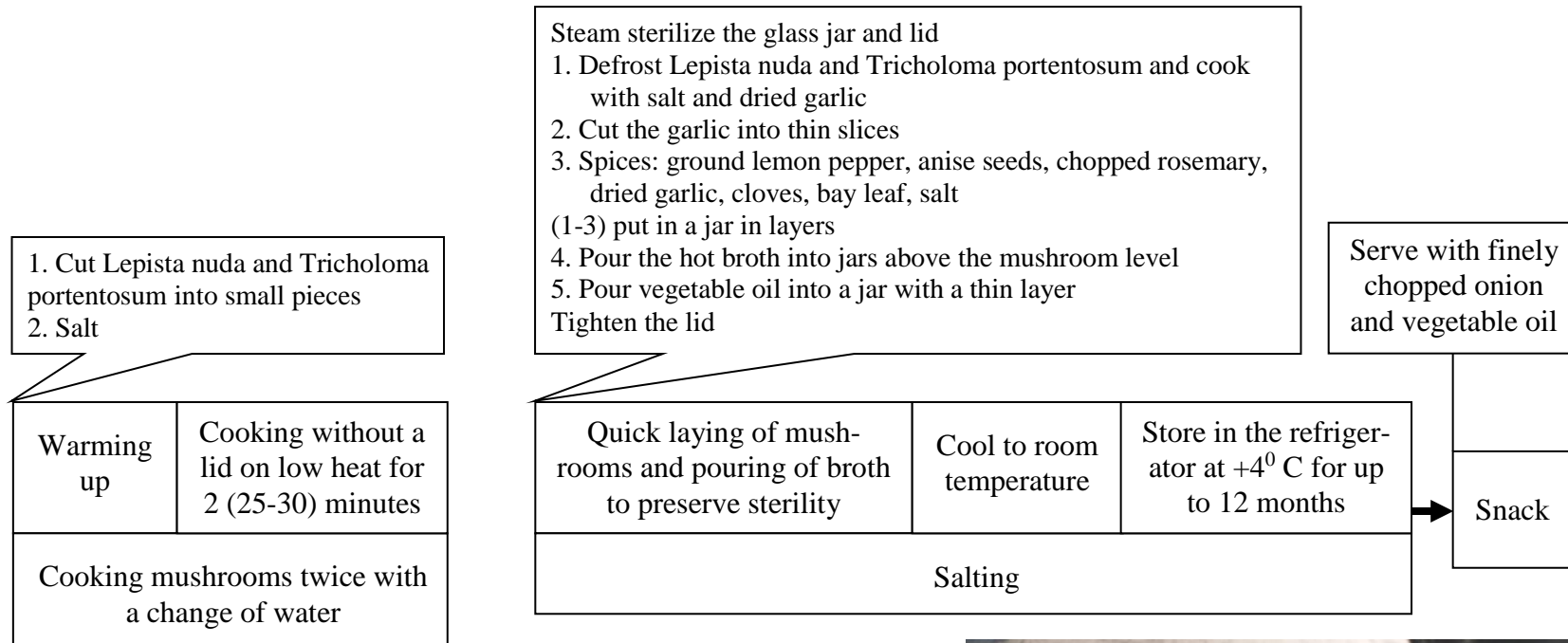


## Salted mushrooms "Mushroom snack 6" (khurs.ru - 2022)



1. *Lepista nuda* quick freeze – 0.9-1.0 kg (weight after cooking)
2. Fast-frozen *Tricholoma portentosum* - 0.9-1.0 kg (weight after cooking)
3. Garlic – 10-12 cloves
4. Ground lemon pepper – 0.5 tablespoons
5. Anise seeds – 0.3-0.5 teaspoons
6. Chopped rosemary - 0.3-0.5 teaspoons
7. Dried ground garlic – 0.3 teaspoons (for cooking mushrooms)
8. Cloves – 0.3 teaspoons
9. Bay leaf
10. Vegetable oil
11. Salt – 1-1.5 tablespoons (for cooking mushrooms)
12. Water – 2-2.5 liters



## Salted mushrooms "Mushroom snack 6"



1. Collect *Lepista nuda*, mine, cut and freeze



2. Collect *Tricholoma portentosum*, mine, cut and freeze



3. Peel garlic



4. Cut garlic into thin slices



5. We make up the proportions of spices



6. Mix the spices



7. Take vegetable oil



8. Defrost the boiled mushrooms



9. Put the mushrooms, salt and dried ground pepper, cook



10. Sterilize the jar and lid



11. Put the mushrooms, spices, bay leaf and garlic in the jar after



12. Pour a decoction of mushrooms and a layer of vegetable oil into jars