ickled mushrooms "Autumn harvest" (khurs.ru - 2022)

1. Autumn mushroom picking (Tricholoma and Imperia badia)

2. Salt

Warming up Cooking without a lid on low heat for 2 (25-30) minutes

Cooking mushrooms twice with a change of water

Steam sterilize glass jars and lids

- 1. Autumn mushroom picking (Tricholoma and Imperial badia) defrost
- 2. Cut the garlic into thin slices
- 3. Spices: a mixture of peppers, anise seeds, cloves, bay leaf, salt
- 4. Table vinegar

Put it in jars

- 5. Pour the hot broth into jars above the mushroom level
- 6. Pour vegetable oil into jars in a thin layer

Tighten the lids

Serve with finely chopped onion and vegetable oil

Quick laying of mushrooms and pouring of broth to preserve sterility

Cool to room temperature

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Store in the refrigerator at +4⁰ C for up to 12 months

Snack

- 1. Autumn mushroom picking (Tricholoma and Imperia badia boiled, quick-frozen) 2.0 kg (weight after cooking)
- 2. Garlic 10-12 cloves
- 3. A mixture of peppers with peas -0.3-0.5 tablespoons
- 4. Anise seeds -0.5 teaspoons
- 5. Cloves -0.3-0.4 teaspoons
- 6. Bay leaf
- 7. Vegetable oil
- 8. Vinegar 10 tablespoons
- 10. Salt 1-1.5 tablespoons
- 11. Water 2-2.5 liters



Pickled mushrooms "Autumn harvest"



1. Defrost Tricholoma and Imperia badia boiled mushrooms



2. Peel and cut garlic into thin plates



3. Make up the proportions of spices



4. Take vegetable oil and table vinegar



5. Put a saucepan with water on fire



6. Put mushrooms and spices in a saucepan



7. Put garlic in a saucepan



8. Cook over low heat, remove scale, add vinegar



9. Sterilize jars and lids



10. Put the boiled mushrooms and spices in jars



11. Pour the broth from the mush-rooms and a layer of oil into jars



12. We close the jars, let them cool down, put them in the refrigerator