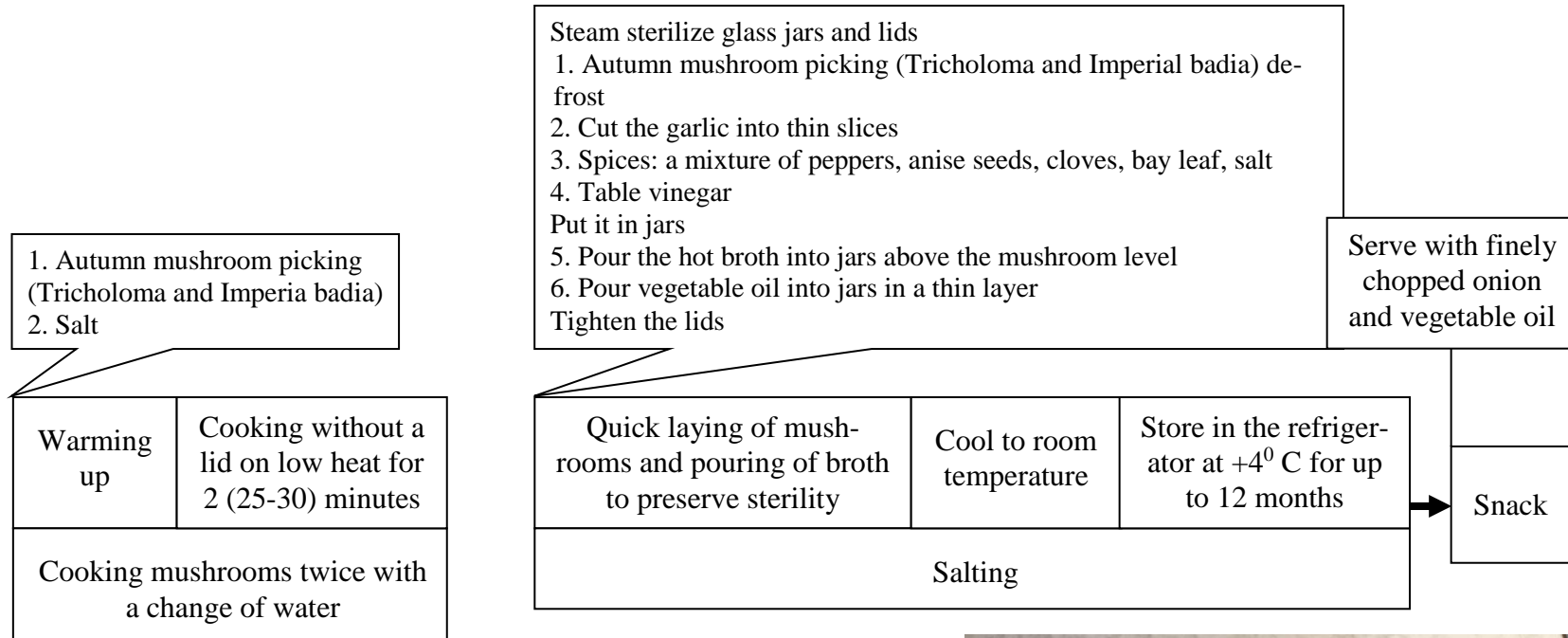


## pickled mushrooms "Autumn harvest" (khurs.ru - 2022)



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 mushrooms and a layer of oil into jars



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