GEORGIAN DISHES



MCKETHA „SALOBIE“
Always waits for You!



ქართული სამზარეულო
ინგლისურ ენაზე

Georgian Solyanka
(Meat with Pickles)

Products:
1 kg beef meat
0.5 kg onions
Celery, savoury, parsley, basil - 1 sprig each
4 cloves garlic
Salt and pepper to taste

Take some boneless beef meat, beat it and cut into pieces. Sprinkle the meat with salt and black pepper. Fry with shredded onions in its own fat. When the meat and onions turn slightly brown, pour in tomato sauce, vinegar or lemon juice; add minced garlic and pickles (in summer add peeled and chopped tomatoes). Solyanka is better when it has some juice and is a little stinging. Before serving, add shredded dill or parsley.

Enjoy with "Saferavi" wine.

