

MOSHKICHIRI

For preparing moshkichiri the onions are cut and fried during 5 minutes in heated oil. Then the meat is put to the pot (lahm meat, fat, gut, etc.). Once the meat products are roasted cold water is poured. After that, green beans are added and the boiler is slightly bated. Thus the soup is boiled about 30 minutes or more until all the green beans are opened. After all the bean has been fully opened, the rice is washed in a small bowl and added. After a while salt is added and the fire rised to an average level.

The pot is permanently mixed so that the containers do not get into the bottom. When the moshkichiri is slightly liquid, the fire is turned off and the meal is put to the bigger plate. a pre-made topping is put on top of it. To prepare the peanut butter onion sauce, finely chopped onion is fried until it is red and the onion turns brown.



Special attention should be given to the following when preparing moshkichiri:

- onion stain is the main ingredient in food. That's why in all dishes onion is cooked at low fire so the meal becomes delicious;
- after adding water to the meal control it until it boils, if the water overly boils, it can affect the taste of the food negatively;
- green mung bean should be added only in to the cold water because otherwise the bean may become firm and not open well in hot water;
- It is best to add the salt on the meal after the rice, as the salt may be exposed at all times, or some portion of the bean part may be opened and the rest may not be opened.

