



جرز مغمس بالعسل والهريسا مع صوص جبين الفيتا الأخضر

60 دقيقة • 4 أشخاص

هذا الصوص الجبن الفيتا الأخضر هو صوص مثالي لجرز مغمس بالعسل والهريسا. هذا الصوص الجبن الفيتا الأخضر هو صوص مثالي لجرز مغمس بالعسل والهريسا. هذا الصوص الجبن الفيتا الأخضر هو صوص مثالي لجرز مغمس بالعسل والهريسا. هذا الصوص الجبن الفيتا الأخضر هو صوص مثالي لجرز مغمس بالعسل والهريسا.



الوقت
60 دقيقة

العدد
4 أشخاص

الوقت
50 دقيقة

العدد
6-4

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Ingredients

- 2 cups (500 ml) water
- 1 cup (250 ml) honey
- 1 cup (250 ml) lemon juice
- 3 cups (750 ml) apple cider vinegar
- 2 cups (500 ml) white vinegar
- 1 cup (250 ml) white vinegar

- 150 grams (5.3 ounces) baking soda
- 100 grams (3.5 ounces) baking powder
- 1 cup (250 ml) white vinegar
- ½ cup (125 ml) white vinegar
- 1 cup (250 ml) white vinegar
- 1 cup (250 ml) white vinegar
- 2 cups (500 ml) white vinegar
- 1 cup (250 ml) white vinegar

Method

1. In a large pot, combine water, honey, lemon juice, and apple cider vinegar. Bring to a boil and simmer for 20 minutes.
2. Add white vinegar and baking soda. Simmer for 25-20 minutes. The mixture will thicken and become more viscous.
3. Add baking powder and white vinegar. Simmer for 25-20 minutes. The mixture will become more viscous.
4. 25-20 minutes later, add white vinegar and baking soda. Simmer for 25-20 minutes.
5. Add white vinegar and baking powder. Simmer for 3 minutes. The mixture will become more viscous.
6. Add white vinegar and baking powder. Simmer for 3 minutes. The mixture will become more viscous.

Used in this recipe



Capilano Pure Honey

Capilano Pure Honey is a natural, unfiltered honey that is perfect for use in your recipes. It is made from the finest honeybees and is a delicious and healthy addition to your diet.

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