Generated: 22 August, 2025, 15:57

O'Mottel's Kitchen

Posted by obormottel - 02 Nov 2011 23:29

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It seems that a lot of us here suffer from malnutrition, which tends to bring about depression and other *machlas* of the mind. I mean, how are you gonna feel good about yourself, when you're 30 pounds overwheight, and you don't even have an excuse of a recent pregnancy?

So pile in, and if you're sick of cholint and kishke, I'll set you up with a nutricious meal that is inexpensive and good for you at the same.

Oh, and we do give out complimentary drink tickets to Bardy's Pub with each meal. You may have to check with Bards, though, if he'll honor them for anything other than a shot of Crapowitz.

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Re: O'Mottel's Kitchen

Posted by obormottel - 25 Jan 2012 00:20

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Not-your-real-name-Shmueli,

your recipe sounds good, I just don't know what the water in the rice cooker will do to the tomato dip flavor...or the dip to the rice cooking.

But even more importantly, my mother always warned me against cooking with strangers. Certainly, against inviting them into my kitchen.

You can read more about me <a href="here">here</a> and <a

Do you see what I'm getting at?

There are great recipe-exchange sites out there, as well as cooking blogs un azoi veiter. But this one's primary purpose isn't this at all.

I'm glad you found the GYE, and I am grateful for your input on my thread. I would like to encourage you to take a courageous step forward and properly introduce yourself.

You will see that we (perhaps) have more in common than passion for healthful eating and indulgencies of the palate.

With love and respect for a fellow traveler,
Mottel
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Re: O'Mottel's Kitchen Posted by Shmueli - 25 Jan 2012 01:11
thanks, it is indeed pretty good. the water doesnt do much to the flavor other than dilute it, along with the rice. so while the dip on challah packs quite the delicious taste punch, its much more subtle in the rice, although it smells fantastic while cooking. cooking is not really affected.
like your sig says, baby steps, baby steps. first step is to come to the site. from what ive seen of the threads ive looked at, it doesnt seem uncommon at all for someone to lurk for a while before posting. im doing that, only instead of not posting at all, im posting off topic.
(dont worry, my knife skills are good enough that i never cut myself anymore, let alone others)
shmueli
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Re: O'Mottel's Kitchen Posted by tehillimzugger - 25 Jan 2012 07:53
obormottel wrote on 24 Jan 2012 19:51:
TZ, when did you have time?

ook i never listen to matisyahu with a beard or without, or to any goyishe music for that matter, but sitting in the kitchen supervising your mexican workers all day, sometimes burns songs into my subconscious y'know?
ain't no one not gon' break mah stride

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Re: O'Mottel's Kitchen Posted by obormottel - 26 Jan 2012 17:03

Shmueli,

I didn't mean to push, just to encourage. Whatever suits your palate, y'know.

Have you read the "GYE in the Nutshell" while lurking? You find it on the homepage, and you may find yourself and some answers there, too.

Hatzlocho,

Mottel

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Re: O'Mottel's Kitchen

Posted by tehillimzugger - 26 Jan 2012 17:14

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If Mottel's not going to I'll have to:

Piping Hot Cholent Likovod Thursday Night [oh! by Mottel it's still thursday morning, I guess that explains it....]

Specially imported all the way from the Cholent Thread

Oh! and **kentucky** fried [i don't care about the type of oil, if it passed my supervision it's kosher] chicken!

## **GYE - Guard Your Eyes**

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Re: O'Mottel's Kitchen

Posted by obormottel - 01 Feb 2012 17:16

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So as I am eating my buckwheat kasha for breakfast this morning, I thought I'd share a funny story.

Two Shabbosim ago, I had a fellow "recovering pervert" from out of state for Friday night seuda. The following week, even though he was still in town, and staying in a dorm or hotel of some sort, he kindly declined my invitation to come again. So I was thinking: it must be my FOOD!

We had seared tuna (very rear, just "touched" by fire) which he didn't eat. The mayo in a salad dressing was Lite, which needs some getting used to. We served a beet salad with walnuts, whose dark-purple look can easily scare a faint-hearted New Englander. And ceviche with red snapper and lime overtones is certainly not something you find on a Boro Park Shabbos table.

That is in addition to real dark wholewheat chala (home-baked, k'muvon) exuding strong rosemary fumes, gefilte fish with zero sugar and a wasabi sauce instead of chrein, and my strong insistence on staying at the table for a really long time, drinking and talking.

We served no soup this time around, although I doubt that he would have enjoyed parsley root flavored chicken soup, or a halibut chowder, or a spicy Tum Yum soup with bean sprouts and mushrooms which we serve here every so often.

And when it came to (crock-pot-steamed) chicken it came along with wild rice mix (black and white) and sweet potato pie. He didn't even touch that...

Oh, well. We tried. I suppose I should have warned him that if he wanted a greasy noodle kugel, over-baked breaded chicken, gefilte fish made entirely out of bread and sugar-water with a faint smell of fish added to confirm the name, and Cole slaw consisting of dead cabbage strings swimming in a pool of mayonnaise, he should have gone to the corner delicatessen and got his own d4mn food.

And why do they call it Delicatessen when nothing there qualifies as delicate and it's more honest to call what they serve "fressen"? I say that unless they change the name to "Grobefressen by Chaya Eidel" they are really misleading the public and could be subject to Truth in Advertising law suits.

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Mottel.	
Hugs, but no kisses,	

**GYE - Guard Your Eyes** Generated: 22 August, 2025, 15:57

Re: O'Mottel's Kitchen Posted by ZemirosShabbos - 01 Feb 2012 17:33
Mitt Mott for Prez!
down with grobefressen and gefilte fish impostors
ps. can i come for a meal? and can perverted recoverers come too? pea-covered converts? quivering sherbert?
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Re: O'Mottel's Kitchen Posted by gibbor120 - 01 Feb 2012 17:39
I'd like to come too. Could you at least get something chocolaty for dessert? Yes, it needs to have sugar in it!
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Re: O'Mottel's Kitchen Posted by tehillimzugger - 01 Feb 2012 18:40
obormottel wrote on 01 Feb 2012 17:16:
whose dark-purple look can easily scare a faint-hearted New Englander. And ceviche with rec snapper and lime overtones is certainly not something you find on a Boro Park Shabbos table
Hugs, but no kisses,
Mottel.

is the guy from new england or boropark?
and why no kisses?
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Re: O'Mottel's Kitchen Posted by Gevura Shebyesod - 01 Feb 2012 19:02
ZemirosShabbos wrote on 01 Feb 2012 17:33:
Mitt Mott for Prez!
He can't be president. He probably likes broccoli!!
=======================================
Re: O'Mottel's Kitchen Posted by obormottel - 01 Feb 2012 19:49
ZemirosShabbos wrote on 01 Feb 2012 17:33:
ps. can i come for a meal? and can perverted recoverers come too? pea-covered converts? quivering sherbert?



gibbor120 wrote on 01 Feb 2012 17:39:

I'd like to come too. Could you at least get something chocolaty for dessert? Yes, it needs to have sugar in it!

I forgot to say that the guy didn't take his chances with dessert and asked to bentch and be excused before we dished out a banana cake spiked with nuts and sunflower seeds for extra fiber and infamous omegas.

TehillimZugger wrote on 01 Feb 2012 18:40:

is the guy from new england or boropark?

and why no kisses?

I could tell you, but then I'd have to kill you. And I like you, even though I just met you.

And kissing may lead to dancing (nusach acher, apropo kitchen: spooning may lead to forking).

Gevura ShebYesod wrote on 01 Feb 2012 19:02:

ZemirosShabbos wrote on 01 Feb 2012 17:33:

Mitt Mott for Prez!

He can't be president. He probably likes broccoli!!
I am sure we can train the Whitehouse chef to cook broccolibut the truth is, I hate broccoli AND cauliflower. So can I still be president, Gevura, pleeeeeeze?
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Re: O'Mottel's Kitchen Posted by gibbor120 - 01 Feb 2012 20:08
obormottel wrote on 01 Feb 2012 19:49:
So can I still be president, Gevura, pleeeeeeze?
What, and put the national debt on your plate? :o
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Re: O'Mottel's Kitchen Posted by obormottel - 01 Feb 2012 22:20
hmmm, national debt with some fried onionsI can caramelize the onions even, with brown sugar and a pinch of cayenne pepper
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Re: O'Mottel's Kitchen Posted by tehillimzugger - 04 Feb 2012 19:02

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Now Serving:

**Chocolate Covered Green Elephants** 

A Note to those concerned about the Kashrus of this product:

As a *kashrus mashgiach* who [occasionally] likes chocolate I have done a lot of research into the *halachic* ramifications of chocolate consumption, and this is what i found:

- A. All **Milk Chocolate** is Kosher [especially if it contains nuts]. Even with no hechsher, Milk Chocolate does NOT require a hechsher.
- B. **Most** Pareve Chocolate is Kosher, with orange-peels doesn't require hechsher.
- C. Regarding Chocolate Covered Green Elephants in particular. This product is mehudar in that it poses no problem in terms of a bracha:

chocolate is borei pri ha'adamah according to some poskim as it is the desired outcome of the raw cacao bean which comes from the adamah. therefore some in the bardichiver kehilla were always makpid to eat some pineapple [making a haadamah] and drink some woodford [shehakol] before eating chocolate. but now that the chocalate is only the tafel to the ikkar which is green elephants [not to be confused with green eggs and ham which is certainly treif], and green elephants is a definite adamah [because beheimos are gidulei karka] we have no sheila of a bracha!

[what are you looking at me like that for, it's almost purim;D]
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