

O'Mottel's Kitchen

Posted by obormottel - 02 Nov 2011 23:29

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 overweight, 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 nutritious 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 gibbor120 - 10 Nov 2011 17:19

[Gevura ShebYesod wrote on 10 Nov 2011 16:34:](#)

Oh, and what's for lunch today?

A tuna wrap for me... really.

OM, you could be my long lost brother. You sound just like my family. (regarding food anyway, they are MO [which is the revers of OM, hmmmmm]).

I have to remember not to eat while reading your posts. It's DANGEROUS. You had me laughing. ;D ;D ;D

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Re: O'Mottel's Kitchen

Posted by ZemirosShabbos - 10 Nov 2011 18:36

Mottel, thanks for the laughs

your cholEnt dissertation had me in stiches

p.s. maybe the Rebbe - he shud be vell - spells it with an 'i' because of ??? ????? ????? ?? ????

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Re: O'Mottel's Kitchen

Posted by JackAbbey - 10 Nov 2011 23:10

cant stand heinikin

i enjoy cold cold guinnes, (yes black bitter guinnes does the trick super)

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?? ??? and there is a certain holiday that rhymes with 'spent'

Re: O'Mottel's Kitchen

Posted by obormottel - 10 Nov 2011 23:50

Ok, so here is a lunch idea to go well with Guinness:

Cod or hake fillets, skinned, boned, cut into "finger" pieces.

Beat a couple of eggs with a 1/2 tsp salt and a pinch of black pepper.

Lay out some flour in a shallow dish, situate the beaten eggs in a dish next to it, and some bread crumbs in the next dish over.

Dredge your fish in flour, then egg, then breadcrumbs.

Hold the fish at the thicker end for ease of handling.

Fry in deep oil (at least 1inch deep) untill golden brown. Bake a couple of potatoes, whole,

unpeeled, wrapped in aluminum foil, on the bottom shelf of your oven at 450F.

Slice the potatoes in half, sprinkle with salt, fresh parsley and a teaspoon of butter or sour cream.

Make a sauce for fish: Mayo, Lemon Juice, relish or chopped pickles.

Eat the potato while dipping the fish sticks into sauce and chase it down with cold beer.

Wrapping the fish in newspaper is optional.

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Re: O'Mottel's Kitchen

Posted by JackAbbey - 11 Nov 2011 00:04

wrapping the fish in newspaper?

what sort of newspaper is best for that rap?

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Re: O'Mottel's Kitchen

Posted by obormottel - 11 Nov 2011 00:30

I thought you were from England :o

Don't you people wrap your fish and chips in newspaper when you go to a fish bar?

I don't know if Times does a better job than Sun....

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Re: O'Mottel's Kitchen

Posted by JackAbbey - 11 Nov 2011 00:41

lived in london many many years, there is no kosher fish and chips bar in my area, so i am innocent

but why spoil such a delicious hot meal with a dirty newspaper?

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Re: O'Mottel's Kitchen

Posted by obormottel - 11 Nov 2011 00:48

I admit that I don't know the answer to that, or to many other important questions in life, such as is there life on Mars and how do we fight it?

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Re: O'Mottel's Kitchen

Posted by Back on Track - 11 Nov 2011 03:10

Chulent makes me laugh, chulent makes me sing. Chulent made with meat, beans barley and just about anything!

When chylent isn't near, a panic I do fear. A quaking, shaking, flaking sense that leaves me quite unclear.

But y duz mottel harbor such a deep resent. For chulent that we all adore, make sense from it I can't.

But the ode he said he was waiting, is my deepest wish. To harp and gush and sing, about my favorite dish.

600 calories in each spoon full mottel does deried. I say each's worth it, yes every one, and so does anyone who has tried.

But one thing that I do agree is that its time and place, is not as limitless and free as a walk on the moon in space.

Yes chulent does belong mostly on shabbos at lunch, but from then on I do agree it lacks some zest and punch

So in my final ode to chplint I'd say iots really swell. And as I talk abt it here I feel I'm getting well.

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Re: O'Mottel's Kitchen
Posted by Gevura Shebyesod - 11 Nov 2011 04:03

ROFL!!!!

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Re: O'Mottel's Kitchen
Posted by Yossi.L. - 11 Nov 2011 14:37

Back on track: that's awesome! Is that your own niggun?

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Re: O'Mottel's Kitchen
Posted by ZemirosShabbos - 11 Nov 2011 15:05

BOT that was gevaldig!

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Re: O'Mottel's Kitchen

Posted by Back on Track - 13 Nov 2011 11:43

Dylan influenced. Thank u all. And for my next act I'm gonna play ka ribbon olam w/ spoons clacking against my teeth. A 1 and a 2 and a 123..

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Re: O'Mottel's Kitchen

Posted by JackAbbey - 13 Nov 2011 17:50

ahhh! dont do that

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