

CHOLINT!!

Posted by bardichev - 04 Feb 2010 22:20

OK !!

WHAT IS YOUR FAVORITE CHOLINT RECIPE??

SHARE IT WITH THE WORLD

I WANT CHOLINT ALA RAGE,DOV,GUARD,KEDUSHA,KUTAN.RASHKE,IMT25,ETC!!!!!!

HIT IT BOYS!!!!!!!!!!!!!!!

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Re: CHOLINT!!

Posted by Yosef Hatzadik - 21 Sep 2010 18:31

[desperate teddybear wrote on 21 Sep 2010 07:47:](#)

hey you know the song that has the chorus: cholent, ch-ch-cholent cholent cholent, ch-ch-cholent cholent cholent...?

if anyones got it, post it please please please?

[Yosef Hatzadik wrote on 21 Sep 2010 16:41:](#)

Are you referring to the song from **Country Yossi & the Shteeble Hoppers?**

[desperate_teddybear wrote on 21 Sep 2010 17:46:](#)

yes yes now you reminded me!!!! *jump onto sofa in excitement

do you have it?

It can be bought [over here](#).

It is in the 1st volume, entitled "Wanted". The Cholent song is what you are looking for.

I tried unsuccessfully to listen to it [here](#).

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Re: CHOLINT!!

Posted by bardichev - 21 Sep 2010 19:45

oy you chevra are so early 80s

pacman smurf and the shteeble hoppers

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Re: CHOLINT!!

Posted by desperate_teddybear - 27 Sep 2010 06:51

yo, 80's is so retro-punk hip. deal with it.

yosef thanks for making my day.

oh and for cholent, you put it in the oven overnight slow cooks wonderfully. my cholents got lots of paprika, good amount of hot sauce, sometimes chopped up hot dogs.

my brother sometimes dumps in beer when im not keeping my eye on the pot.

and my other brother once put in purple ketchpu which made for a pleasent break in routine.

some people put in eggs although that just makes me think if you dont' have a stomach ache by then.

the stomach ache is worth it, don't get me wrong here.it's just, no need to push our limits.

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Re: CHOLINT!!

Posted by ZemirosShabbos - 07 Oct 2010 20:58

public service notice:

the long friday nights are coming with plenty of opportunities for late-night sampling, so remember to add in a coupla extra: beans, potatoes, meat, hot-dogs, eggs (for the brave ones), a dash of hot pepper, wasabi, or chili to keep the nasal passages clear, always nice during the winter

once i am at it i will mention my tried-and-true shalom bayis segula:

use those plastic inserts inside the crock pot so no scraping is needed after shabbos, works almost as good as folding up the talis nicely

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Re: CHOLINT!!

Posted by Yosef Hatzadik - 07 Oct 2010 21:08

DOES THE BARDICHEVER SHTEEBLE SERVE CHOLINT AFTER THE REBBE'S TISH?

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Re: CHOLINT!!

Posted by bardichev - 07 Oct 2010 21:25

they dont serve it

but it seems that the bochirim manage to get their hands on it.....

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Re: CHOLINT!!

Posted by ZemirosShabbos - 07 Oct 2010 21:35

[bardichev wrote on 07 Oct 2010 21:25:](#)

they dont serve it

but it seems that the bochirim manage to get their hands on it.....

mayim genuvim yimtiku

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Re: CHOLINT!!

Posted by Yosef Hatzadik - 07 Oct 2010 21:39

Sweet cholint? :o

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Re: CHOLINT!!

Posted by ZemirosShabbos - 07 Oct 2010 21:43

maybe the cholint is spicy but on shabbos it is "mamesh the sweetest of the sweet, the deepest of the deep" to paraphrase the rebbe reb shloime

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Re: CHOLINT!!

Posted by Yosef Hatzadik - 07 Oct 2010 21:45

Ahhhh!

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Re: CHOLINT!!

Posted by ZemirosShabbos - 14 Oct 2010 18:14

rabosai, thursday nite is time to soak the beans

don't forget to say lekovod Shabbos kodesh (magen avraham)

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Re: CHOLINT!!
Posted by ZemirosShabbos - 15 Oct 2010 16:06

a lichtiger shabbos far alle yidden

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Re: CHOLINT!!
Posted by desperate_teddybear - 15 Oct 2010 21:35

[ZemirosShabbos wrote on 15 Oct 2010 16:06:](#)

a lichtiger shabbos far alle yidden

amen

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Re: CHOLINT!!
Posted by ZemirosShabbos - 21 Oct 2010 16:03

Thursday Cholint Miniseries is back with this week's feature:

How To Make A Good Cholint

the quick easy expensive way: get a good piece of meat and drop it in. case closed

the cheap longer and harder way: try ketchup, paprika, garlic, honey, beer, Coke, hot pepper, black pepper, white pepper, oregano, tumeric, basil, chili powder, hot dogs, kishka, vodka and anything else that looks lonely in the pantry until you have the perfect taste.

there are two problems with this, one is that you will only know the next day, on shabbos, how it turned out. by then you may have forgotten the magic recipe. second problem is that you might have to wait for your grandkids bar mitzvah before it actually turns out right.

which leads us to the third option which is not for the faint of heart: let the wife make it. they seem to be ok looking in these books called cookbooks for a recipe. any self-respecting man would know that to look in a cookbook is almost as bad as asking for directions when driving. that is why it is best left for the better half to do.

have a great shabbos

p.s. remember to put in kishka. that way if the cholint turns out awful you won't go hungry.

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