

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 Back on Track - 08 Sep 2011 04:30

You know I think guard's gye ads online should come along with a disclaimer that advises those in search of recovery will definitely find it on gye, but may contract other strange mental infatiations such as chulent, kickboxing and billy stuff, possums ... You know... It should be like a know side affect kind of thing.

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Re: CHOLINT!!

Posted by ZemirosShabbos - 08 Sep 2011 14:49

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Re: CHOLINT!!

Posted by bardichev - 09 Sep 2011 03:25

i got a free bowl of cholint in a local eaterie!!!!

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Re: CHOLINT!!

Posted by Back on Track - 09 Sep 2011 03:49

I thought chulent was free everywhere for the rebbe?

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Re: CHOLINT!!

Posted by ZemirosShabbos - 09 Sep 2011 14:37

sometimes the rebbe goes undercover. then he has to pay for cholint.

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Re: CHOLINT!!

Posted by bardichev - 09 Sep 2011 14:40

actually i was in boro park

i thanked the guy behind the counter

and was very polite

(me being from out of town i am polite)\\they sid thats so nice

how about a free bowl of cholint

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Re: CHOLINT!!

Posted by JackAbbey - 09 Sep 2011 14:56

I SAW ONCE CHOLINT SENT IN A BEKELE WRAPPED IN A SEALPROOF BUBBLE POST
BAG ENVELOPE - i am serious

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Re: CHOLINT!!

Posted by ZemirosShabbos - 09 Sep 2011 15:01

[JackInShteeble wrote on 09 Sep 2011 14:56:](#)

I SAW ONCE CHOLINT SENT IN A BEKELE WRAPPED IN A **SEALPROOF** BUBBLE POST
BAG ENVELOPE - i am serious

what's so bad if the seals eat cholint? and how do you think they caught Bin Laden?

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Re: CHOLINT!!

Posted by JackAbbey - 09 Sep 2011 15:03

thats right

some people say bin laden was jewish

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Re: CHOLINT!!

Posted by bardichev - 13 Sep 2011 19:13

tuesday is the real only cholint free day :o

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Re: CHOLINT!!

Posted by ZemirosShabbos - 13 Sep 2011 19:18

CROCK POT YAK POT ROAST

3 lb.Yak Chuck Roast

1 tsp. salt

? tsp. pepper

? tsp. paprika

1 T. minced garlic

? cup minced onion

1 cup of yak bouillon (or beef bouillon)

Brown the garlic, onion, and ground yak in the olive oil. Add the rest of the ingredients except the cilantro. Simmer partially covered for about 45 minutes, stirring occasionally. Stir in the cilantro and simmer uncovered for 5 minutes. Add more salt and pepper to taste if necessary.

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Re: CHOLINT!!

Posted by bardichev - 13 Sep 2011 19:21

zemmy the binah is for your wife

u should read family handyman

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Re: CHOLINT!!

Posted by ZemirosShabbos - 13 Sep 2011 19:29

just fyi, in last week's Binah there was an article about internet addiction and they recommended guardyoureyes.org

in between the whole wheat avocado strawberry tofu melba toasted alfalfa sprouts and the designer monogrammed silk doorknob tassles

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Re: CHOLINT!!

Posted by bardichev - 13 Sep 2011 19:30

where i didnt see goornisht

it was buried in the netherlands of the binah

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