

Hot Meat & Cool Beans

Chefs: Gabriel, Daniel, & Jack Strauss

Taken from original secret recipes passed down through generations of the ancient Eastern Europe and Latin American Jewish communities where the cholent consisted of the finest animal remnants. This cholent has evolved to incorporate classic American palate, minus the ketchup. The taste should be consistent throughout each bite and the flavors are aromatic with notes of New York water. It should be noted that highest culinary authorities hold that the origin of chili is derived from cholent brought to Mexico by the conquistadors many of whom were Jews fleeing the Inquisition. The Mayans added their own flavoring in the form of leftovers from their human sacrifices, a tradition we have not followed until 2018. While they did not find the Fountain of Youth they were searching for, there is a Mayan legend that whoever eats this cholent will be blessed with long life. All Beans Matter (no red heifers were found or injured in the process)

The Basalely-Basaleli Balabustas' Achdus Cholent

Chefs: Batya Basalely & Bella Basaleli

The Basalely-Basaleli Balabustas: When you read our team name you probably have two questions. Firstly, why can't they all just agree on one way to spell their last name? That's a good question, but for another time. The second and more pressing question is **Basalely/I Balabustas?** Isn't that a contradiction in terms? How do you mix a Persian last name with a Yiddishism? We proudly present a Cholent which demonstrates that this is no contradiction at all. We have integrated our Ashkenazi roots (Batya: full and Bella: half) with our Middle Eastern family ties to create what we like to call an **Achdus Cholent**. The different ingredients in our Cholent represent the diverse backgrounds of our family members. The potatoes, meat and onions are reminiscent of the traditional European roots of Cholent while the rice and eggs represent the Middle Eastern traditions which have been incorporated into our community. The wild rice and wheat berries provide a nice lighter alternative to barley and beans. The ingredients are topped off with a few squirts of ketchup to give it a nice American flavor. So come enjoy the **Achdus Cholent** and see what your Yiddishe Bubby's recipe was missing all those years!

Gluten Free Chulent of Rachamim and Din

Chefs: Efraim Weinblatt & Aaron Wachspress

For too long those who are gluten-challenged have had to stand on the sidelines while all the remaining shul members gorge themselves on the sumptuous variations of the chulent theme (and miss out on the subsequent heartburn). Now, for our attempt at tikun olam, we humbly present the first and only certified (or certifiable) gluten-free chulent for your gustatory pleasure. No more gluten for punishment! Equality and Pepcid for all!

"At the same time we ask for Rachamim from the Kehila - do you really want to create another three time loser in the chulent war contest? Isn't it sufficient that for the past two years the chefs have been crying nightly into their pillows? We, therefore, unabashedly, ask for your vote. The alternative is for us to apply Midas Hadin, the trait of harsh justice - do you want to have a kibud in the shul ever again? Just remember who is Gabbai Rishon - and he can be a vindictive one! So vote early and vote often!"

**TASTE ALL 9 CHOLENTS
VOTE FOR YOUR FAVORITE**



Sponsors

Alana & Adam Gelnick, Barrie & Eliot Peyser,
Helene & Josh Peyser, Keli & Judah Rifkin, Leah & Terry Rifkin,
Suzanne & Paul Peyser, Dara & Andrew Pfeffer
Sara & Mitchell Shapiro

Thank You

"Blind" judging for this year's *Presidential Pick*: Eric Rosen (past President),
Mordi Dicker (President) and Avi Goldberg (future President ?!)

A 21-gun salute to the committee for surviving a 4-year tour of duty:
Julie Kalker, Nina Noy, Roya Samuels, Judy Sobel, Sandy Weiss

Sephardi Fussion: The Diversity Member Cholent

Chefs: Kathy Gold, Oshri Silverbrand & Lilia Shemesh

You can't start a party, without a Sephardi -- so here we are with cholent in hand!

Eating our **Sephardi Fussion** cholent will transform your neshama by developing some Sephardi qualities including, but not limited to:

1. Speaking Hebrew...correctly
2. Strong driving & double parking skills since after all - it's always your right of way!
3. Winning the weekly Everfresh raffle
4. Arriving 36-72 minutes late to every event
5. Gaining negotiation skills for flowers & diamonds

Finally, please keep affirmative action in mind when you vote today. Chasaq, chasaq, chasaq!

Shilshulent*

(2 parts cholent + 1 part severe gastrointestinal distress)

Chefs: Michael Brandsdorfer, Tani Jacob,

David Kirsch & Greg Samuels

(Sung to the tune "We Didn't Start the Fire")

♪Rabbi Lerner went away

When he came back, Rabbi Ismach said...uh...hooray?

Rabbi Slomnicki had enough and shouted adios (we'll miss you) ♪

We have a president who's never there.♪

Etan Walls is a big cuddly teddy bear

As long as Bob Welner brings the candy, it'll all be OK

♪We didn't cook the cholent

We tried that two years ago and it stunk really bad

We didn't cook the cholent

We brought in Mikey Brandsdorfer on the condition that we call it diarrhea

♪Cholent wars, bridge the gap

Millennials don't give a ...hoot.♪

One thing we all love is Morah Monica

♪Kiddushes made by Ross

Most of the shul is on the sauce

David Kirsch insists he doesn't have a problem -- he claims he's OK

Young and old, we join as one

Let's make today really fun.♪

Vote for us or your plumbing bill will go on and on and on

♪We didn't cook the cholent,

But it still may not agree

With yours and my tummy

♪We didn't cook the cholent,

Pretty soon you'll feel the burning

As your intestines start churning. ♪

(*Shilshul means diarrhea in Hebrew)

Invasion of the Cubans

Chefs: Shari & Daniel Ross

A long time ago in a country not too far away.... a little Abuelita sat on her veranda in a small town outside of Havana. She sat and she thought about how she could make a dish that would entice her Merengue-Dancing children yet remind her of the old country. She dreamed that night of peppers, of garlic, of onions, and of the white beans grown on the island. The Caldo de Cholent was born! The recipe traveled with her to Miami then was painstakingly reproduced to help warm our souls with the tastes of La Havana.

Cholent de Provence

Chefs: Noah & Isaac Smith, Mother Hilda* & Grandma Bella*

From the creators of All Beans Matter (ABM) the 2016 1st place winner of the Judges competition, 2nd pl. winner of the popular vote and Commander of the Crock comes a revolutionary flavor bomb so intense and savory it is sure to make cholent even greater than ever before. Building off of ABM's award-winning recipe, **Cholent de Provence** mixes it up by bringing in the flavors of the French countryside. Months of relentless testing has resulted in a recipe which blends the exact amount of herbs du provence with the earthiness of mutton, mushrooms, toasted garlic and a touch of real white truffle.

Together with **Cholent de Provence** we will make cholent fun again, we will make cholent new again and we will make cholent GREAT AGAIN!!

Many thanks to Beth and Isaac for enduring the taste testing of the many variations tried over the last few months. Their feedback was invaluable. *deceased (but here in spirit)

The Last Minute Cholent

Chefs: Nina & Eran Noy & Julie Kalker

Is there a cholent competition happening here? IT'S CHOLENT WARS! Quick...get the spices. Any spices. No msg please. We forgot to defrost the meat! Quick...pop it in the microwave and press defrost. Where's the peeler? Did you soak the beans? Does it even help to soak the beans? Ketchup or barbecue sauce? Anyone with allergies coming over? I am so not cleaning this crockpot by the way! Why am I making this, when the kids don't even eat this?

Bart's Moving Violation Cholent

Chef: Bart Sobel

Order Cholent in the Court! There's No Stopping Anytime when it comes to **Bart's Moving Violation Cholent!**

The flavors have been Crooked going from awesome to outrageous in a Shul zone!

You're now facing three points, that you'll never want to get out of

1. Spice
2. Texture
3. Mouthfeel

So, it's time to blow through the red light and plead guilty to the pleasure of this unique stew! When you try the other offerings here today you'll be making an illegal U-Turn right back to the best! So, I'm letting you off with a warning this time -- put your beans where your mouth is and vote for the mover & shaker! Once you've had my cholent, there'll be no standing -- (for other cholents). This Cholent is Section 1180 D-Licious!