

Shabbos Seudos in the Lizhensker Shteeble

Posted by Lizhensk - 25 Jun 2013 19:14

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waiting for the fresh bread to come out of the oven, the smell is wafting thru my apt. As is th  
smell of fresh roasted tomato soup, with tilapia on the grill. mmmm.....

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Re: Im hungry, are you?

Posted by tehylimzugger - 30 Jun 2013 19:44

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The Yoplait yogurts on the table are all under Eidah's Hashgacha. The bagels are from  
Avichayil Mafia [also Eidah], and the Shamenet is Tenuva Mehadrin, enjoy.

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Re: Im hungry, are you?

Posted by nitzotzeloki - 30 Jun 2013 20:54

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can i have fries with that?

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Re: Im hungry, are you?

Posted by mr. emunah - 02 Jul 2013 20:06

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cajun

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Re: Im hungry, are you?

Posted by ZemirosShabbos - 02 Jul 2013 20:12

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Poutine

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Re: Im hungry, are you?

Posted by Lizhensk - 12 Jul 2013 18:57

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Fresh spelt challos about to go into the oven,

heimish gemacht tomato dip

??' ??")

(????? ???? ??-???? ?")

heimish gemacht gefilte fish, just like the bubbe used to make it

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Re: Im hungry, are you?

Posted by Lizhensk - 14 Jul 2013 20:52

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Im hungry for some fleishigs, whos with me?

We have Amerikanische Fleish (i.e. rib steaks, london broil and minutes steaks) ready to be served.  
cholent has been overnighed already and is going for another night

Just thought I'd share a fool-proof steak recipe from the Lizhensker Kiddush.

1 tablespoon salt

2 teaspoon freshly ground pepper (not the pre-ground cheap stuff, buy a pepper grinder and do it yourself)

1/2 cup extra virgin olive oil

Let the steak sit in there for a half hour. Preheat the grill to highest setting (please do not be like my shvigger and use a grill pan) for at least 5 minutes. Place the steak on the grill and let sit for 1 and a half minutes. Turn the steak to create nice lines just like they have in the Lizhensker

Shteeble. Let sit for another minute and a half and then flip it over. After another 1.5 minutes, turn again, creating the lines on the other side.

A few notes: if you have a fancy grill that sears the meat, (The nedarim and nedovos by aliyos aren't that great in Lizhensk) do not grill the steak on the highest setting the whole time, as you will end up with a cold steak on the inside and seared/burnt on the outside.

Also, these instructions are for medium done steaks, for medium-well, leave an extra half minute for each step

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Re: Im hungry, are you?

Posted by Pidaini - 24 Jul 2013 01:20

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Chevra, I need to go to sleep but I'm hungry any ideas?

(besides for "guard" cookies, we need them all for Zemmy's Shulem Zuchir)

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Re: Im hungry, are you?

Posted by ZemirosShabbos - 24 Jul 2013 01:28

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how about an apple?

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Re: Im hungry, are you?

Posted by Pidaini - 24 Jul 2013 01:36

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That's really freaky,.....that's just what I ate!!

and you can't imagine maaaaaaaamish Peiros Haaaaretz!!!! DELICIOUS!!! good night

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Re: Im hungry, are you?

Posted by mr. emunah - 24 Jul 2013 23:14

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how ya like them apples?  
  
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Re: Im hungry, are you?

Posted by Pidaini - 25 Jul 2013 02:25

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I'm Lovin' It!!  
  
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Re: Im hungry, are you?

Posted by Lizhensk - 25 Jul 2013 14:51

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[Pidaini wrote:](#)

I'm Lovin' It!!

NUUU!!! Keep it kosher in the lizhensker shteeble, Harav hamashigach Hatehillimzugger shlit'a is gonna catch you!!!

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Re: Shabbos Seudos in the Lizhensker Shteeble  
Posted by Lizhensk - 25 Jul 2013 18:29

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Heimische gemacht gefilte fish

Butterflied Salmon steaks (i taught the arab worker how to do it)

Heise Yoch mit heimish gemacht lokshen (if the rebbe has time and patience)

The juiciest tenderest minute steaks you'll ever taste (recipe found on the tumanet)

Butternut squash fries (you have never tasted better fries in your life)

Ah, ich hub fargessen tzi zuggen, heimische spelt challa (we're very healthy eaters in the lizhensker shteeble)

and just for tehillimzugger, we got some tomatoes in for the heimish gemacht tomato dip

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Re: Shabbos Seudos in the Lizhensker Shteeble  
Posted by tehillimzugger - 28 Jul 2013 17:51

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Swiss cheese for Shalosh Seediss??

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