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: Shabbos Seudos in the Lizhensker Shteeble
Posted by tehillimzugger - 01 Aug 2013 01:14

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Yawn.

Was a tough bean soaking day, especially all that work keeping the Bissli and the swiss cheese separate.

Whoever said it's easy being a kashrut mashgiach?

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Lizhensk - 01 Aug 2013 22:16

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ever tried keeping kosher in the alps? totally an experience onto itself!!!

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by ZemirosShabbos - 01 Aug 2013 23:22

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kosher in the Alps, easy

breakfast and lunch is milk chocolate, supper is parve chocolate

you're welcome

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Pidaini - 01 Aug 2013 23:33

PAREVE CHOCOLATE IN THE ALPS?!?!?!

I don't think it's possible to maaleh the nitzotzos there!!!

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by gibbor120 - 01 Aug 2013 23:35

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Lizhensk - 02 Aug 2013 00:27

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gibbor120 wrote**:**

I thought the alps were covered in white chocolate??? Unless you are wearing shades

You better wear shades if u want to keep ur eyes open for more then 15 seconds

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Lizhensk - 02 Aug 2013 00:30

ZemirosShabbos wrote**:**

kosher in the Alps, easy

breakfast and lunch is milk chocolate, supper is parve chocolate

you're welcome

Lactose intolerant...

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Lizhensk - 03 Aug 2013 22:40

So after eating fruits for three days (and some swiss PARVE chocolate), We're home for .

BTW, if anybody else makes fancy salmon that the rebetzin makes in the shteeble, heres a little tip: first preheat the oven to 500, put the salmon in for 10 minutes, and then lower the oven to 350 for another 10 minutes. The high heat in the beginning sears the outside of the fish, so that it doesnt dry out when baked through.

Another new thing we had this week, was grilled vegetable salad, Hot grilled veggies, with regular salad mix. Also a special dressing that the rebbe isnt privy to its recipe, sorry.

And we of course had tomato dip for TZ

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by Lizhensk - 15 Aug 2013 15:07

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by ZemirosShabbos - 15 Aug 2013 20:25

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by tryingtoshteig - 15 Aug 2013 21:02

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ZemirosShabbos wrote**:**

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by ZemirosShabbos - 15 Aug 2013 21:09

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by tryingtoshteig - 15 Aug 2013 21:16

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Wow, that was quick! Good service at this place! Thanks Zemmy!

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Re: Shabbos Seudos in the Lizhensker Shteeble
Posted by ZemirosShabbos - 15 Aug 2013 21:36

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thanks! that's going straight to the Rainy-Day-Muffin-Fund

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