

1 Beef bouillon cube

2 ts Salt

1 lg Carrot [chopped]

2 sm Onions [chopped]

1/2 Green bell pepper [chopped]

3 tb Flour

1/4 c Water

8 oz (1 can) Corn [drained]

4 c Rice [cooked]

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1) Soak the porcupine in a mixture of water (to cover) & vinegar in a large bowl for 1 hour, drain and pat dry. Then place it in a stock pot and add 4 cups of water, cook for 4-5 hours `til the meat falls off the bones, using additional water as necessary... Cool and debone... 2) Combine 4 c water, beef cube, salt and pepper to taste, carrots, onions, and green pepper in a large saucepan and cook for 15 min. Then add the meat and cook for 10 min. 3) Blend the flour and the remaining 1/4 c water and stirr into the stew, add the corn and simmer for 5 min. stirring constantly... 4) Serve over hot cooked rice with hot rolls or french bread and grated cheese...

:o > > :o 8)

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Re: CHOLINT!!

Posted by bardichev - 28 Dec 2010 03:23

Cmon OTR

Not everyone has the same taste

And what's wrong with chopped green bell peppers?

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Re: CHOLINT!!

Posted by ZemirosShabbos - 28 Dec 2010 05:53

[On The Road wrote on 28 Dec 2010 01:53:](#)

we may be headin into a crisis greater than internet and porn addiction if this keeps up....

why? are porcupines an endangered species?

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Re: CHOLINT!!

Posted by desperate_teddybear - 28 Dec 2010 16:00

[ZemirosShabbos wrote on 28 Dec 2010 05:53:](#)

[On The Road wrote on 28 Dec 2010 01:53:](#)

we may be headin into a crisis greater than internet and porn addiction if this keeps up....

why? are porcupines an endangered species?

buuuuuuuuuuuuuuurp now they are

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Re: CHOLINT!!

Posted by desperate_teddybear - 28 Dec 2010 16:01

[bardichev wrote on 27 Dec 2010 21:28:](#)

NEW! Eat healthier with nutrition info!

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[bardichev wrote on 27 Dec 2010 21:28:](#)

... 4) Serve over hot cooked rice with hot rolls or french bread and grated cheese...

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Re: CHOLINT!!
Posted by ZemirosShabbos - 28 Dec 2010 16:02

possum's are a good stand-in for porcupines, just in case

ever try 'coon cholint? i think Daniel Boone had a great recipe...

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Re: CHOLINT!!
Posted by desperate_teddybear - 28 Dec 2010 16:04

[ZemirosShabbos wrote on 28 Dec 2010 16:02:](#)

ever try 'coon cholint? i think Daniel Boone had a great recipe...

sounds furry

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Re: CHOLINT!!

Posted by ZemirosShabbos - 28 Dec 2010 18:33

good source of fiber

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Re: CHOLINT!!

Posted by ZemirosShabbos - 29 Dec 2010 18:45

is anyone in marketing?

we should tell Guard to use this thread in his promotional material

GYE is revolutionizing the way we look at cholint, going bravely where no jew has gone before, synthesizing patriotic values and traditional customs while fostering an appreciation for the environment

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Re: CHOLINT!!

Posted by bardichev - 29 Dec 2010 18:57

Cholint was always good for the environment

It replaces depleted greenhouse

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Re: CHOLINT!!

Posted by ZemirosShabbos - 29 Dec 2010 19:11

did you just learn Avodah Zara 17?

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Re: CHOLINT!!

Posted by bardichev - 29 Dec 2010 19:23

I did I have a whole shtikkl torah on EBD

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Re: CHOLINT!!

Posted by ZemirosShabbos - 29 Dec 2010 19:48

rebbe b, when you have something to say, i'm all ears...

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