

The Rebbitzin's Cholent  
(Kiddush Quantity)

This is the recipe that Rebbitzin Bracha uses for the shul, to make two large pans of cholent in the oven.

10.5-11 lbs of cross pieces from Wasserman (about \$75 worth at \$6.99/lb)  
7 lbs (bags) of barley  
7 bags of cholent beans  
7 lbs of potatoes  
10 large onions  
3 palm-fulls of salt  
some pepper

Soak beans overnight. Rinse thoroughly.

Slice onions. Can be sauteed if you want.

Cut up meat and potatoes.

Use half of the ingredients in each cholent pot: onions, meat, barley, beans, potatoes, salt, pepper.

Preheat oven to 400. Fill each cholent pot to the top with water. Place in oven, uncovered, 2.5 hours before candle lighting.

Just before mincha, add water to cover the cholent in each pot, put a lid on each pot, and turn oven down to 225.

Good Shabbos!