



I'll not bother to type this recipe out in full, you can find it here if you are interested.

https://www.chabad.org/recipes/recipe_cdo/aid/3561592/jewish/Chamin-for-Shabbat.htm/fbclid/IwAR1dqCYX3hnYfs1AmV48VzdRTdJZyVAVEx5nUOZRuVtPbo8PSF0_I7A

Part of the issue is that although the recipe looked interesting, we didn't read it to the end before embarking on cooking it! The sentence we missed was ? Drop the meat patties in as it boils, cover, and place on a hot plate on low heat until Sabbath lunch. ? In other words, to avoid as much work on the Sabbath as possible, this recipe requires a very long and slow cooking process??

We should have known better really as we both commented that some of the processes seemed a bit odd. But trustingly we cracked on?..

We started this on Sunday and eventually ate it yesterday.

But, and it's a big but?..

Whoever took the photograph clearly realised they had the same problem as we encountered. When it is finally cooked what you are left with is the least photogenic brown stew with meatballs loitering under the surface. Even the Kidney Beans had given up the ghost and disintegrated. They

clearly corrected this in a similar way as us to rescue the photograph. We're guessing that they added a tin of Kidney Beans and fresh chopped Tomatoes right at the end of the cooking process.

We resorted to adding a tin of Kidney Beans, various chopped herbs and the zest of a Lemon to try to brighten it a bit and add texture. However whatever limited flavours this dish could once have had, had effectively cooked out.

It was OK, but certainly not an outstanding success and certain not worth the extended cooking time. But you can't win them all I guess?...