

Procedure anchor chart images

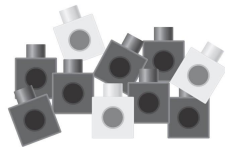
mentor texts

How Many Am I Hiding?

Directions

You need

- 8–12 connecting cubes
- Recording Sheet (G27)



CHOLENT

Goldie's grandmother cooked cholent with a special cut of meat called flanken, but Goldie's recipe is vegetarian. Either way it's good. Just be sure to leave plenty of time, because there is one way you can't cook cholent: in a hurry, right away, chick chick!

INGREDIENTS

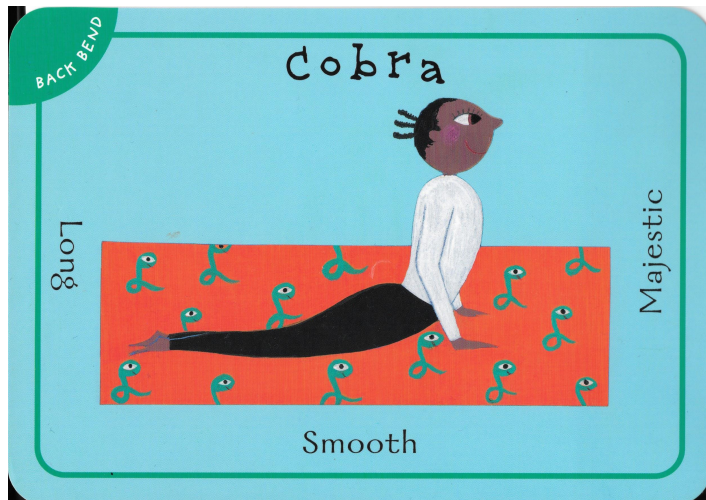
Olive oil
2 large onions, chopped
28-ounce can diced tomatoes
1 cup barley
4 or 5 potatoes, peeled and cut into chunks
1 1/2 cups dried beans (any kind) — Goldie likes to mix garbanzo, white, and pinto beans
2 carrots, peeled and cut into chunks
Water or vegetable broth
Salt and pepper

DIRECTIONS

1. Heat a big pot on the stove, then pour a little oil in it.
2. When the oil is hot, add the onions and stir until they're fried.
3. Add the tomatoes, barley, potatoes, beans, and carrots.
4. Add enough water or broth to make it stew.
5. Add salt, pepper, and any other flavorings you like.*
6. Bring the stew to a boil, then turn the heat down very low so it simmers.
7. Cook for a long time. All day is good. All night is even better.
8. It's yumm! Eat and enjoy!

*Goldie throws in a couple of bay leaves, a few good sprigs of basil, and a bit of smoked paprika. You could also try garlic powder, coriander, onion soup mix, or even veggie sausage.

Another fun thing to do is gently drop in whole eggs in their shells and let them cook. When the cholent is ready, remove the eggs with a slotted spoon and let them cool. Then peel the shells and punch holes through the hard-boiled eggs!



Writing U4 W1 D1

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