

The Schmooze Stories with a Yiddish Twist

BRISKET 'N' BEAN BURRITOS...AND OTHER OUTRAGEOUS FOOD MASHUPS

by
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Syosset, New York

Two “vunderlekh” (wonderful) food quotes:

“Ask not what you can do for your country. Ask what’s for lunch.” (Orson Welles)

“Seize the moment. Remember all those women on the ‘Titanic’ who waved off the dessert cart.” (Erma Bombeck)

Brisket is NOT a Yiddish word. It’s an English name for the part of the cow that’s right above the front leg. It’s a cut of beef that many Jewish families prepare for the holidays. It’s relatively tough (“hart”) and requires a long cooking time.

Tasting Table reports on our “mashup” culture. It’s nothing new. Croissant doughnuts (“Cronuts”), pastrami pizza,

pull-apart bread....

Just look at some additional food “mashups”:

- . Pastrami egg rolls
- . Nutella lasagna
- . Mapo tofu chili cheese fries
- . PB&J (peanut butter & jelly) duck sandwich
- . Ramen burger (beef patty sandwiched between two ramen noodle (buns))
- . Macaroni and Cheese pancake
- . Ravioli Pizza
- . Cinnamon Bun Oreo cookies
- . Babka Ice Cream
- . Apple Challah Bread Pudding
- . Hummus + Shakshuka = humshuka
- . Pastrami-wrapped matzo balls (Oy, vey!)
- . Pastrami Quesadillas
- . Krispy Kreme Sloppy Joe
- . and a Smoked brisket borscht burrito

Steve Auerbach, former owner of the now-closed Stage Deli in New York, said, “Millennials have new tastes, and those are the ones these chefs are going after. It’s about keep it current. Young Jews want the occasional corned beef sandwich and potato pancake, but they want something new.”

The Wall Street Journal reports that many dining spots celebrate (“yoyvln”) Rosh Hashanah, in New York, that includes the occasional Mexican barbecue restaurant (“restoran”).

Tres Carnes, 688 Sixth Avenue, will begin offering a Borscht Brisket Burrito, tied to the Jewish New Year. The burrito features beets and house-made brisket, along with yellow rice (“gel rays”), salsa, slaw, sour cream (“smetteneh”) and dill. The cost (“prayz”): \$13.75, including salad.

Whose invention (“oysgefins”) is the burrito? Sasha Shor, the Russian-Jewish executive chef at Tres Carnes. You’d better hurry if you want to try this dish because the burrito will be offered only through Oct. 5.

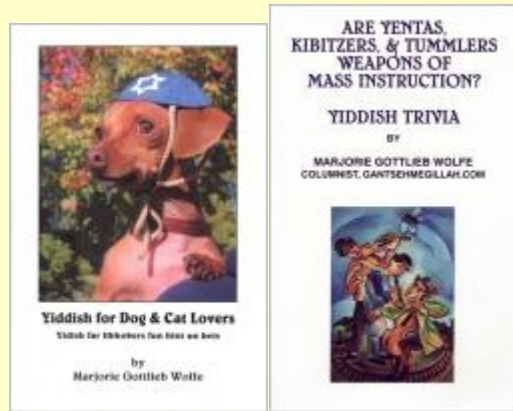
So, as my late mother would say, “Ess. Ess, Mein Kind.” (Eat, Eat, my child.)

MARJORIE WOLFE agrees with Stephanie Pierson, Eating Well, and author of “The Brisket Book: A Love Story with Recipes”:

“A well-cooked brisket can be far more seductive than a negligee...Brisket itself is also like a midlife romance. To make either succeed, you need a combination of patience, time, love, and a dash of hope.”

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Marjorie Gottlieb Wolfe is the author of
two books:



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