

Ultimate Pesach Cholent (Gluten Free)

Recipe By Naomi Nachman



Cooking and Prep:  12
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Serves:  8

Contains:  

Preference: Meat

Difficulty: Medium

Occasion: Shabbat, Passover

Source: ArtScroll

Cuisines: Ashkenazi

In order to make the “ultimate” Pesach cholent, I tried numerous versions over weeks and weeks, but wasn’t so happy with the results. I mentioned my struggles to my friend Miriam, and she told me that her father, Harry Pascal, makes the most amazing Pesach cholent. His secret? He cuts potatoes into little pieces to give the cholent that bean-like texture. I tried that, and finally did have the ultimate Pesach cholent. Don’t skip the kishka in this recipe, because it really takes the cholent to the next level.

[Check out our exclusive interview with Naomi about Perfect for Pesach, her new cookbook!](#)

Ingredients (20)

Kishka

1 carrot, peeled

1 potato, peeled

- 1 and 1/2 teaspoons paprika
- 1 teaspoon salt
- 1 cup matzah ball mix or non-gebrochts **matzah ball mix**
- 4 tablespoons potato starch
- 1/3 cup oil
- 1 small onion
- 1 stalk celery

Cholent

- 1 tablespoon garlic powder
- 1/2 cup **Alfasi Cabernet Sauvignon** or other red wine
- 1 cup ketchup
- 2 tablespoons potato starch
- 2 pounds bone-in flanken
- 2 onions, quartered
- 2 sweet potatoes, peeled and quartered
- 6 russet or Idaho potatoes, peeled and cut into 1/2-inch dice
- 1 tablespoon paprika
- 1 tablespoon **Haddar Kosher Salt**

Sommelier Suggests

- Carmel Appellation Cabernet-Shiraz**
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Start Cooking

Kishka

1. In the bowl of a food processor fitted with the “S” blade, puree the vegetables.
- 2.

Add remaining ingredients; mix to combine.

3. Place the mixture in a rectangular piece of Gefen Easy Baking parchment paper. Roll up tightly, making sure both ends are closed, to ensure that it doesn't leak while cooking. Set aside.

Prepare the Cholent

1. In a small bowl, combine salt, paprika, and garlic powder. Set aside.
2. In a medium bowl, toss potatoes, sweet potatoes, onions, and flanken with the spice mixture. Place into a slow cooker.
3. In a small bowl, dissolve potato starch in the water. Add ketchup and wine. Add to slow cooker. Place prepared kishka into cholent.
4. Cook on low until ready to serve, 12 hours or overnight, until flanken is tender.

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