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 14 Jewish Crockpot Recipes to Warm Up with This Winter ...
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Taste of Home has the best slow cooker brisket recipes from real cooks like you, featuring reviews, ratings, how-to videos and tips. Barbecued Beef Chili. Served with a hot loaf of bread and a side salad, this slow-cooker chili makes a hearty meal. The recipe was inspired by two friends when we were talking about food at a potluck barbecue.

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3. Drizzle the top of the cholent with honey, top with the kishka, then pour the water over the top to cover the beans. Cover the slow cooker and cook on low heat overnight, or for at least 8 hours. Recipe originally published in Joy of Kosher with Jamie Geller Magazine Fall 2014 [Subscribe Now](#)

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