

PASSOVER SEDER MEAL SETUP WITH OPTIONS

Passover begins at sunset on April 8/Nisan 14, and ends at sunset on April 15/Nisan 21. Gather your family together and read the Passover story from Exodus 12, and you will discover that the Lord's word to the Hebrew children is speaking to us today. God is a family Man.

Your Passover Seder can be as simple or as elaborate as you like. We give you here the full details but take from it what you feel comfortable doing.

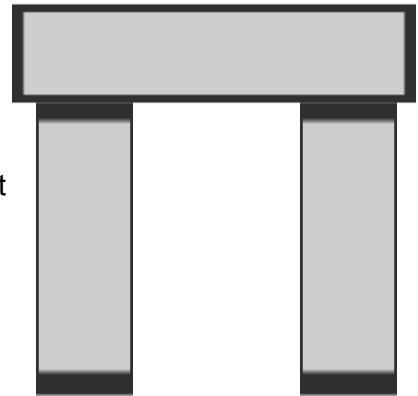
If you are linking into the live **Global Online Passover Seder by the Jordan River**, or saving the appropriate link to learn about and do your Seder at another time, read this document well ahead of time so you can be ready to enter into the order (seder) of the event. God bless you.

PASSOVER FEAST PREPARATIONS

1. TABLE SET UP - There will be teaching and significance given related to the main "Passover Table" and the seating of the disciples. Jesus & His Jewish disciples celebrated Passover in the setting of a Roman Herodian culture. Thus, we have learned that their eating customs were far different than the Western culture many are familiar with. To create an environment for understanding this, you may want to create a lower table in your home - but remember, this is optional.



The low table is called a triclinium. It's a U-shaped table as pictured here. Put 13 place settings, set around the outside of the table. As eating with one's right hand was a part of the culture, cutlery was not part of the place settings, but you may wish to use them.



If we are still doing social distancing at Passover, then leave space between people at the table.

Set lots of pillows around the U-shaped table for the seating/reclining arrangement. Cover tables with white tablecloths which represents purity.

The Passover Haggadah

The word haggadah (הַגָּדָה) comes from a Hebrew word meaning "tale" or "parable." The haggadah contains an outline for the seder. The word seder (סֵדֶר) means "order" in Hebrew; indeed, there is a very specific order to the seder service and meal. The Haggadah can be printed from the website or followed on smart phones. Place enough copies at your table so everyone can easily follow the events.

2. TABLE SETTINGS

- White Tablecloths
- Dinner plate
- Wine glass (grape juice or wine – your choice)
- Water glass

- 2 Candles in the center
- Napkins

As this is a long meeting, you might want to have some snacks during the Passover presentation. Veggie platters (bitter herbs) that include your choice of following;

- Green pepper, radish
- Broccoli/cauliflower
- Celery sticks
- Tabbouleh salad
- 2 baskets of matzah - you can get this at some food stores (if they're open!!)
- 2 bowls of humus (recipe below)

In addition, each table will have the Seder elements that consist of six different items. These elements all have meaning and will be explained throughout the meal.

- Hard boiled eggs, one for each person
- Dried shank bone of a lamb (or a cardboard bone!)
- Horseradish - small but full bowl
- Parsley - small bowl (2-3 sprigs per person)
- Salt water - small bowl
- Charoset - apple mixture, small bowl but very full (recipe below)

3. HAND WASHING BOWLS

This is a very meaningful part of the dinner, probably even more meaningful this year due to COVID-19. Have a bowl and water-filled pitcher with a towel. Have someone pour the water over each person's hands.

4. MATZAH - UNLEAVENED BREAD

You can buy this at some grocery stores, especially if there is a Jewish community in the area, You will need six pieces of matzah. Arrange three pieces on a napkin in two different locations on the table.

5. THE MEAL

It's really up to each individual family what you choose to serve as you know the needs of your individual members. Here are two suggestions (all recipes included):

- Roasted Lamb or
- Herb Chicken
- Roasted Potatoes
- Seasoned Vegetables
- Soup - Matzah Ball
- Coffee/Tea
- Fresh Fruit
- Pastries

You can choose to buy matzah or you may want to gather your children together to make it!

Homemade Matzah

- 2 cups all-purpose flour
- 1 cup whole-wheat flour
- spring water

Preheat oven to 450F. Line two large baking sheets with parchment paper.

Mix two flours together and add water until you have a soft, kneadable dough. Knead about five minutes. Let dough rest a couple of minutes. Break off egg-sized portions of dough. Stretch as

thinly as you can before rolling into thin, oval slabs that are as thin as possible. Prick each slab with a fork. Place on baking sheet and bake until crisp, about 3 minutes. Cool and eat.

Hummus Dip

Chickpea dip with garlic and tahini

- 1 1/2 cups/350g dry chick peas, fresh or canned
- 1 tsp baking soda
- 3-4 cloves garlic, minced
- 1 tsp salt & pepper (to taste)
- 1/2 tsp ground cumin
- 1/2 cup/100ml tahini sauce (following recipe)
- juice of 2 lemons
- 1/2 cup olive oil

Soak the chickpeas in water overnight, with the soda. Cook them until soft, drain, reserving a little of the cooking liquid. Reserve a few whole chickpeas for garnishing. Mash all the ingredients together, but not too finely. If the consistency is too dry, add a little of the chickpea cooking liquid. Spoon the mixture onto a plate and make a well in the center. Pour some olive oil and the reserved chickpeas into the well and serve with pieces of matzah.

TAHINI SAUCE

A savory sauce based on sesame seeds

- 1/2 cup/100gr sesame paste
- 1/4 cup/60ml water
- 1/4 cup/60 ml fresh lemon juice
- 1/4 tsp salt & pepper to taste
- 1 tsp finely minced garlic
- Parsley leaves or dill weed to garnish (optional)

Using a fork, blend together the sesame paste and water, then add the lemon juice, parsley and garlic, mixing well after each addition. Alternatively, mix all the ingredients together in a blender. The mixture will thicken later in the refrigerator; keeps 10 days.

TABBOULEH SALAD

A salad of cracked wheat, vegetables & herbs

- 1 1/2 cup bulgur/cracked wheat
- 2 cups chopped fresh parsley
- 2 tbsp chopped mint
- 1 cucumber, diced
- 1 bell pepper
- 1 onion/6scallions, diced
- 2 large tomatoes, diced small
- grated rind of 1 lemon
- juice of 2 lemons 1/3 - 1/2 cup
- 1/3 cup/80 ml olive oil
- salt & pepper to taste
- 1 tsp cumin

Soak the bulgur/cracked wheat in cold water for 30 minutes, drain well in a fine sieve. In a salad bowl, combine all ingredients. Refrigerate for at least one hour prior to serving.

PASSOVER SEDER PLATE

The Passover Seder is one of the most widely observed of all Jewish customs, and at the center of every seder is the seder plate. Most seder plates have six dishes for the six symbols of the Passover seder. You can get plastic seder plates at “party shops” or just use a platter with small individual dishes.



The Seder elements are:

- MAROR (horseradish)
- KARPAS (parsley)
- CHAZARET (romaine lettuce)
- CHAROSET (apple, nut, spice and wine mixture)
- ZEROA (shankbone)
- BEITZAH (egg)

CHAROSET - THE "MORTAR"

- 4-5 peeled and cored apples, grated
- 1 cup chopped almonds, pecans or walnuts
- 2 tsp cinnamon
- 4-6 tbsp sweet red wine (or sweet juice)
- 2-3 tsp honey

Peel and grate apples. Add nuts, wine and honey to bind. Stir. Ready to serve. Can make ahead and store overnight. Serves 5-6 people.

MATZO BALL SOUP

First make a chicken broth-flavored soup with onion; to this you add Matzo balls.

You can buy a box of Manischewitz Matzo meal and simply follow the directions on the box. Allow 2-3 Matzos per serving. Make your matzos ahead; they take time to make.

ROASTED LAMB

- Cubed Lamb - 4 oz per person
- White wine
- fresh mint
- salt & pepper

Marinate lamb for 1 hour in wine, mint, salt & pepper. Layer on baking trays & roast at 350 degrees F for 45 minutes or until done.

Serve in casserole dish garnished with fresh mint.

HERB CHICKEN

1 1/2 pieces per person on greased, lined baking trays, layer chicken pieces, seasoned with seasoning salt & poultry seasoning.

Roast at 350 degrees for 1 hour.

Serve on platter with garnish.

POTATOES

- potatoes, medium size and peeled

- 1 tbsp butter
- 1 tbsp olive oil
- salt & pepper
- paprika

Boil potatoes in water for 10 minutes, drain. Heat butter and oil in casserole or small roaster large enough to hold potatoes in single layer. Place potatoes in pan, turning once to coat with butter mixture, sprinkle with salt, pepper and paprika. Cover. Bake at 375 degree F. (190 degree C.) for 45 minutes; serves 6.

DESSERT/BEVERAGES

- Coffee/tea
- optional fresh fruit
- pastries your choice