

MESSIAH IN A VIRTUAL PASSOVER EXPERIENCE THE PASSOVER



SHOPPING & SUPPLY LIST

PLACE SETTING SUPPLIES:

- Grape juice
- Three whole matzos
- Matzo tash*
- 1 teaspoon of prepared or ground horseradish
(Do not use the creamy kind.
Find one in the dairy section made by Kraft.)
- 1 cup apples, peeled and grated
- 1/4 cup chopped nuts, preferably walnuts
- 1/2 teaspoon honey
- 1/4 teaspoon cinnamon
- 2 tablespoons grape juice
- 1/2 cup of salt water
- Parsley - one small sprig per person
- One brown egg, hard cooked, un-peeled (a white egg can be boiled in coffee or tea to give brown appearance)

SEDER SUPPLIES:

- Candles and two candle holders.
- Matches
- Small cups or dishes for Seder plate elements
- Cups for grape juice
- Dinner plates for matzos
- Matzo tash, Seder plate
2 napkins for each matzo tash
- Haggadah (Order of Service) - OPTIONAL

*The Matzo Tash

Layer three pieces of matzo (unleavened bread) between the folds of a dinner-sized white cloth or paper napkin. Place another dinner-sized napkin on top of the matzos.



SETTING THE SEDER PLATE:

1. One teaspoon of prepared or ground horseradish (Kraft makes the prepared kind, found in the dairy section; do not use creamy kind.)

2. One brown egg per table, hard-boiled, (do not peel!!!)
(a white egg can be boiled in coffee or tea to give it a brown appearance)

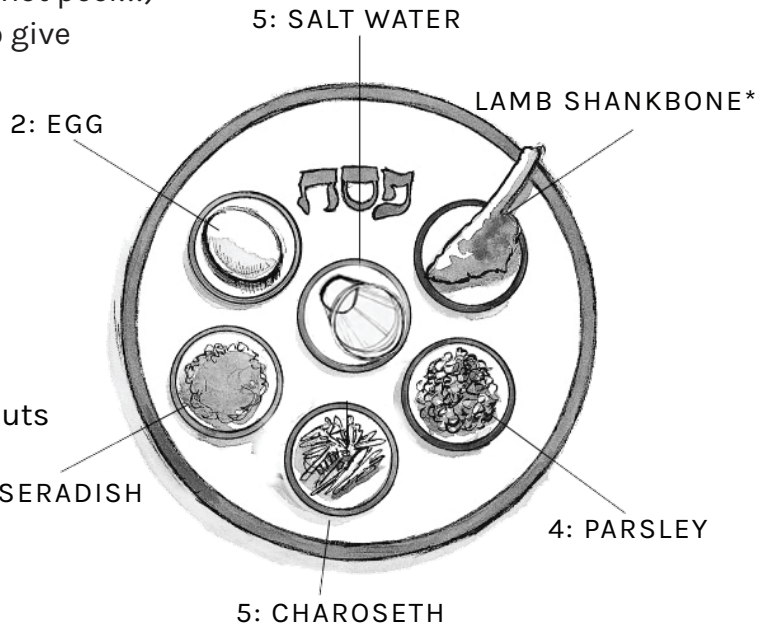
3. 1/2 cup of salted water

4. Parsley (one sprig per person)

5. Charoseth:

- a. 1 cup apples, peeled and grated
- b. 1/4 cup chopped nuts, preferably walnuts
- c. 1/2 teaspoon honey
- d. 1/4 teaspoon cinnamon
- e. 2 tablespoons grape juice

allow the mixture to turn brown (should resemble the clay or mortar that the Israelites made in Egypt)



*Lamb shankbone is optional.

SAMPLE PASSOVER MENU:

Visit chosenpeople.com/passoverrecipes for recipes

Starters:

Matzo Ball Soup

Main Course:

Brisket

Carrot Tzimmes

Egg Noodle Kugel

Dessert:

Macaroons