

OVERVIEW OF A PASSOVER DINNER

It will be much easier as you prepare for the Passover Seder Dinner if you have a basic understanding of the Biblical meaning and historical traditions of the celebration. This overview is designed to help you get a quick overall picture of what is happening at a Passover Dinner.

WHAT PASSOVER CELEBRATES

As in all Biblical holidays, Passover is both a holiday of remembrance and a holiday of prophecy. Passover for the Jewish people is the annual celebration of God delivering Israel out of Egypt (Exodus 12). The entire service, with its various ceremonies, is designed to help the Jewish people remember the great workings of God when, through signs and wonders, He freed the Jewish people from the bondage of the Egyptians and delivered them to the promised land of Israel. Passover is a holiday of redemption picturing how God used the death of an innocent lamb to redeem the firstborn sons of Israel from death and free the nation of Israel from slavery.

Passover is certainly the most important Biblical holiday for Christians. It also clearly pictures the redemption Jesus provided for our sin. The last meal Jesus ate with His disciples in the Upper Room was a Passover meal. It was during this Passover meal that Jesus took a piece of unleavened bread and a cup of the fruit of the vine and said to His disciples that these represented His body given in death and His blood shed for the remission of sins (Luke 22:19, 20). The Messiah used the story of the redemption from Egypt to illustrate the redemption Jesus provided for us on the cross. Having a Passover dinner, either in the church or in one's home is a beautiful opportunity to celebrate the death and resurrection of the Lord Jesus in its historical, New Testament setting as it was celebrated by the disciples with the Messiah. We can rejoice "For Christ our Passover lamb has been sacrificed for us" (1 Corinthians 5:7).

HOW PASSOVER IS CELEBRATED

The Haggadah and the Messianic Haggadah

Through the centuries since it was first instituted by God as the Israelites came out of Egypt, many traditions have been added to the Passover celebration.

Yet, the basic elements of the Passover found in the original instructions are still present, including the bitter herb, the matzo (unleavened bread), and the Passover lamb. For centuries, the Passover tradition was celebrated based upon traditions handed down orally. Eventually, these oral traditions were put into writing called the Haggadah. The word “Haggadah” is taken from Hebrew meaning “to tell” (Exodus 13:8). Though there are many different variations in the Haggadah, they all contain the basic outlines of the service that dates back to antiquity. The MESSIANIC PASSOVER HAGGADAH takes the basic traditional outlines but adds the Messianic significance to the Passover as given by the Messiah and recorded in the Scriptures.

NOTE: For those of you who are doing the Passover service without the leadership of a Chosen People Ministries’ missionary, the leader’s manual of the MESSIANIC PASSOVER HAGGADAH has marginal notes for the father or leader of the service. These notes include instructions on what to do at each point in the service. Also, there are marginal notes on the Messianic significance of specific ceremonies. The LEADER’S MANUAL is designed to help the father lead his family in a most meaningful service. (Some of the longer reading portions may be abbreviated or omitted for the sake of the children as long as the meaning of the Seder is not missed.)

As you begin going through the instructions, you will notice that, besides the meal itself, there are several interesting items on the Passover table. One of these items is the Seder Plate which includes parsley, a hard-cooked egg, horseradish, charoses, shank bone of a lamb, and salt water. The items on this plate all have ceremonial significance which helps tell the story of Passover. Some of these items are eaten, and others are just referred to during the service, but they all help the participant understand further the meaning of God’s redemption for His people.

The other item which is very interesting at the Passover table is called the Matzo Tash. This is the folded napkin containing three sheets of matzo (see page 12). The middle matzo has a great deal of significance to those who believe Jesus is the promised Messiah. It may have been the middle piece of Matzo from this container that Jesus took and described as His body which was broken or given for man (Luke 22:20, 1 Corinthians 11:23-27).

Passover in the Jewish Home

The Seder is really like a family dinner where the family gathers around the table to worship God and follows a prescribed order of service to celebrate the miraculous events of the first Passover. Because Passover begins the Feast of Unleavened Bread

(Exodus 12:13-16), no leaven may be eaten during the seven days which begin with the Passover meal. In the days preceding Passover, the mother cleans the home to remove all leaven so that as the family celebrates the Passover they can eat it without defilement. Because regular flour, bread, and legumes are considered leavened, only matzo in its various forms is used in the meal. Please make certain the matzo is a full sheet approximately 6-8 inches. Do not substitute small matzo crackers for the full sheets. The sheets are necessary for the Service. Go to **WWW.MANESCHEWITZS.COM** if you cannot find a market that carries full matzo sheets.

The following is an outline of the service for the evening:

- I. THE CUP OF SANCTIFICATION – The drinking of this cup begins the service.

The Passover story is told using items from the Seder plate.
The middle matzo of the Matzo Tash is broken and hidden.

- II. THE CUP OF JUDGMENT - - This cup focuses on God judging the gods of Egypt through the plagues.

The bitter herbs are taken.
The Charoses is eaten.

AT THIS TIME THE MEAL IS SERVED.

As the final dessert of the meal, the afikomen is eaten.

- III. THE CUP OF REDEMPTION – This cup focuses on the redemption of God.

The Passover story is concluded.

- IV. THE CUP OF PRAISE – This cup focuses on praising God for calling a people unto Himself.

As can be seen, the meal is both preceded and followed by the story of Passover.

MISCELLANEOUS DETAILS

The Passover meal, including both the ceremonial part and the meal itself, will take approximately 2 ½ hours. Of course, the time factor depends greatly upon how long it takes to serve and eat the dinner itself. **The first part of the service, from the lighting of the candles to the serving of the appetizer will take from 40 minutes to one hour. This is important to know so that you do not get the hot food items ready too soon.**

The menus listed in this manual are kosher in style. That means, though we try to follow the traditions of how the food is prepared, we realize you cannot purchase kosher food in most grocery stores. This is particularly true of the meat. Therefore, if someone asks if this is a kosher meal, it is best to say it is not kosher but a “kosher-style” meal. In other words, we will be serving the same foods the Jewish family would use in their Passover dinner but the foods have not necessarily been declared kosher by the rabbinic community.

Jewish people from European background do not eat lamb at Passover because, since the Temple was destroyed in 70 A.D., lambs are no longer sacrificed. Thus, most North American Jewish people do not eat lamb at Passover but instead, eat either chicken, turkey, or beef. We have decided to follow the same tradition, not only because the Temple is destroyed, but more importantly, because Jesus is our Passover lamb. We also want to keep the basic traditions of the Passover meal in the event there are unsaved Jewish people who come to the service.

NOTE: Though this manual is primarily designed for a large group Passover Dinner, it can be easily adapted for families. The family table should be set up like the demonstration table in this manual. The menus indicate the number of servings so each can be adjusted to the number participating in the dinner.

The service itself, as well as the meal that is found in this book, follows the typical traditions of Passover found in the Jewish community today. The service is modified to show that Jesus is the Passover lamb as described in the New Testament. Therefore, if you are asked what type of Passover you will have, you can say you are taking the traditional Passover service and pointing out why it is meaningful to Christians who believe Jesus is the promised Jewish Messiah.

We hope this overview will give you a basic understanding of what happens at Passover, and as you begin preparing for the service, you will understand why various instructions are given.

HOW TO PREPARE FOR A PASSOVER DINNER

For many years CHOSEN PEOPLE MINISTRIES has used the Passover Dinner as a tool to tell Jewish people about the Messiah, Jesus.

Local churches often invite Chosen People Ministries to lead the Passover. The church provides the facility and prepares the meal. Because the Gospel is so clearly presented, it is an opportunity for everyone to invite their Jewish and Gentile friends. Christians receive greater insight into what Christ did in the Upper Room, while Jewish people see how the Messiah is pictured in the Passover.

The materials in this booklet have been compiled by Chosen People Ministries staff to help churches, classes, or families have a Passover dinner of their own. It includes directions, helpful hints, and suggested menus. It is designed to show step-by-step how to set up and cook a Passover dinner.

It is our hope and prayer that people will receive a tremendous blessing from this special evening.

The information in this booklet is organized as follows:

- Hints for Organizing a Large Dinner
- The Passover Tables
- The Seder Plate (plate with Passover elements)
- The Matzo Tash (bread holder)
- Suggested Passover Menu
- Passover Serving Schedule
- Tips for the Cooks
- Suggested Passover Recipes
- List of Supplies Needed

HINTS FOR ORGANIZING A LARGE PASSOVER DINNER

These hints are designed as a guide for a dinner with a large number in attendance and assume the evening is being used as an outreach to the Jewish community.

I. PERSONNEL

The following personnel should be used in the Passover program in order to alleviate pressure on one or two individuals.

A. Coordinator

Divisions of personnel that are needed are as follows:

1. Cooks
2. Greeters
3. Servers
4. Clean-up committee
5. Hosts and hostesses
6. Decorators

B. Cooks

The coordinator should select several cooks and helpers. We have found the menu and recipes to be successful. It would be a good idea to try the recipes a few days before so the cooks will get a feel of how the cooking will go.

C. Greeters

The greeter(s) stands at the door, handles any tickets, etc., directs people to church facilities, and answers other general questions. He or she also may act as co-chairperson in charge of the hosts, hostesses, and servers. Since the Jewish people who come will undoubtedly have their first contact with these greeters, it is necessary, of course, that they be tactful, understanding, and pleasant.

D. Servers

From past experience we have found that high school and college-age students work well as servers. A general rule is to have at least one server for every ten people served. If you have a large attendance, you

may need to have floor managers, a kitchen manager, and a banquet hall manager. These individuals will direct the servers in the kitchen and on the banquet floor. We have found that this eliminates confusion.

E. Clean-up Committee

Several individuals should form a clean-up committee to help clean the kitchen. Although paper plates and cups may be used, there will be a number of pots and pans as well as silverware to be washed.

F. Hosts and Hostesses (or Mama & Papa)

If possible, a husband and wife team should act as host and hostess at each table. The role of this couple is to act as the father and mother of their table and carry out ceremonial parts of the service when instructed by the leader. The host couple would also make sure that the people are being served properly and should endeavor to keep the conversation flowing. This would mean being tactful enough to break into unwelcome conversations where a well-meaning Christian is pressuring a Jewish person(s). This does not mean that we discourage conversations of a spiritual nature. There have been cases, however, in which Christians have forced unwelcome discussions upon Jewish people only to drive them further from their own Messiah, Jesus. They should also head-up clean-up of their individual tables after the Seder is over.

G. Decorators

One individual should be selected for a decorating committee. Each table should be covered with a table cloth (paper if desired). Two white candles with matches should be placed in the center of the table. The place settings usually do not allow room for large table decorations, so they should be kept simple, such as a streamer down the center of the table. A blue and white color scheme is suggested since they are the colors of the Israeli flag.

II. PURCHASE OF MATERIALS

It works best for one or two individuals to purchase in bulk what is needed for table settings and menu, thus saving on expense. For the table settings, we have found it best to use disposable items.

III. COST

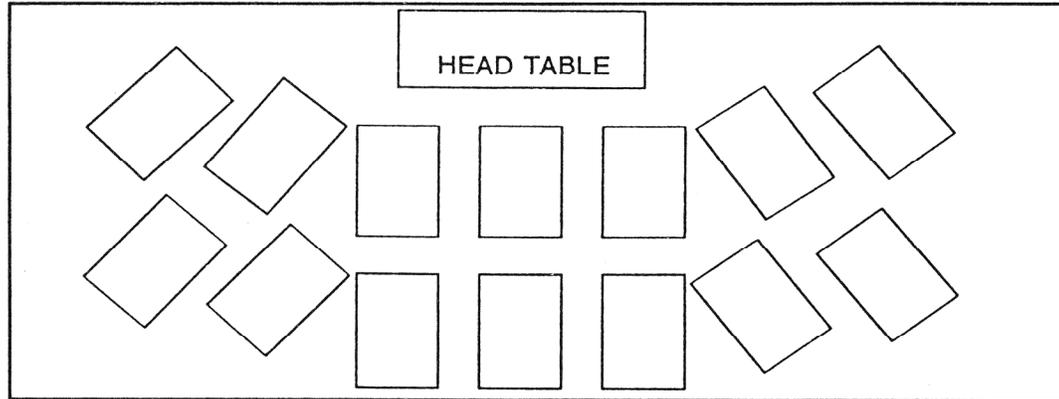
Tickets should be sold in advance to cover the cost of materials and food. Christians might be encouraged to purchase tickets for their Jewish friends. Cost should be determined in advance by careful planning. An additional cost might be a Passover Haggadah for each person or couple. (If your service is being led by a CPM worker, the worker will bring the Haggadahs and make them available for purchase.) For a suggested list of supplies for 10 people, see the last two pages.

IV. THE FACILITY

Above all else, it is important to have a facility that is clean, attractive, and pleasant. You might keep in mind that Jewish people who don't yet understand the love shown in the cross may feel uncomfortable sitting through a meal in a room where one is displayed. It unfortunately calls up memories of Inquisitions, Crusades, and Nazis. This is sad, but true. Also, pictures of Jesus can be offensive since to a religious Jew, this smacks of idolatry.

THE PASSOVER TABLES

The table set up which we have found to be the most practical and which gives people the best view is shown below.



The following items are needed in order to set the tables properly (also listed in appendix):

I. DEMONSTRATION TABLE

The person leading the Passover service will use this table strictly for the presentation. He/she should be seated with the people during the actual eating of the meal.

The Demonstration Table will need the following items:

1. an **EXTRA PLACE** where no one will sit, complete with chair and place setting. This is Elijah's place and will be referred to during the service.
2. a small pitcher (any type will do) filled with water along with a small bowl and a small white towel or napkin. During the service, the leader will ceremonially wash his hands by pouring water over his hands above the bowl and then wiping them off with the towel.
3. four 6oz clean cups filled $\frac{1}{2}$ full with grape juice
4. a table covering
5. simple decorations (see page 7)
6. two tall candles (white) with holders. (Be sure to have matches at each table if fire regulations will allow candles to be lit.)
7. one "Matso Tash" (see page 12). This is in addition to the plate of matzo.
8. one Seder plate with elements (see page 11)

II. EACH TABLE should have:

1. a table covering
2. simple decorations (see page 7)
3. two tall candles (white) with holders (Be sure to have matches at each table if fire regulations will allow candles to be lit.)
4. one dinner plate with matzo – (Since the matzo will be the bread substitute, allow approximately ½ sheet of matzo for each person.)
5. one “Matzo Tash” (see page 12) This is in addition to the plate of matzo.
6. sugar
7. non-dairy creamer
8. salt and pepper
9. one Seder plate with elements (see page 11)

III. EACH PLACE SETTING must have:

A. AT TIME TABLES ARE SET:

- one napkin
- one cup of water (approximately 8-12 oz)
- silverware (2 forks, 1 spoon, 1 knife, 1 soup spoon)
- one appetizer plate (approximately 6 inch)
- one Haggadah or one Haggadah for each two people. These may be purchased at a quantity discount from CHOSEN People Ministries. If your service is being led by a CPM worker, the worker will bring Haggadahs with him/her and make them available for purchase. (Please let us know in advance if you wish to purchase a large quantity of the Haggadahs.)

B. FOR LATER USE:

- one dinner plate
- one soup bowl (this is best left in the kitchen until/if a soup course is being served)
- one dessert plate

NOTE: Whenever possible use disposable silverware, plates, and cups. This is because religious Jewish people use special dishes for Passover, dishes that have never touched leavened bread (Exodus 12:19). Also, it makes clean-up quicker and easier.

SEDER PLATE

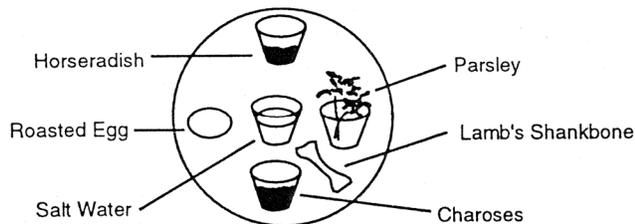
The seder plate is the ceremonial setting for the first part of the service. Included are items which will be partaken of to help the people better understand the meaning of the holy day. There will need to be one seder plate (use a 10-12 inch plate) per table, or per 10 people. The platter needs to accommodate four (4) 6 oz clear cups or dessert bowls, plus the shank bone (if available for each table), and the egg. The following is a list of items to be included on the seder plate and the proportions for each person or per plate as indicated:

<u>ITEM</u>	<u>DEFINITION</u>	<u>QUANTITY</u>
Karpas	Parsley	1 clear cup with 1 sprig per person
Maror	Ground horseradish (red, if available)	1 clear cup with 1 TBLS per person
Charoses	Apple, nuts & spices (recipe on page 12)	1 clear cup with 2 TBLS per person
Salt Water	(for dipping of parsley)	1 clear cup with 4-6 oz of salted water
Zeroah	*Shank bone of a lamb	1 bone per plate (if possible)
Betzah	**Hard cooked egg	1 egg per plate

*The shank bone can be obtained from the local butcher. He will know what bone you desire. Remove the meat from the bone and then roast the bone in the oven until dry and brown. The shank bone is only required for the head table, but it would be good to have on each seder plate. (It may not be necessary for you to obtain a bone for the head table if you are having a Chosen People Ministries worker lead your Passover service, as our workers usually bring one with them.)

**The hard-cooked egg is used as a symbol only – it is not eaten. One per plate but essential for head table only.

The placing of the items on the seder plate is as follows:



MATZO TASH (or Bread Holder)

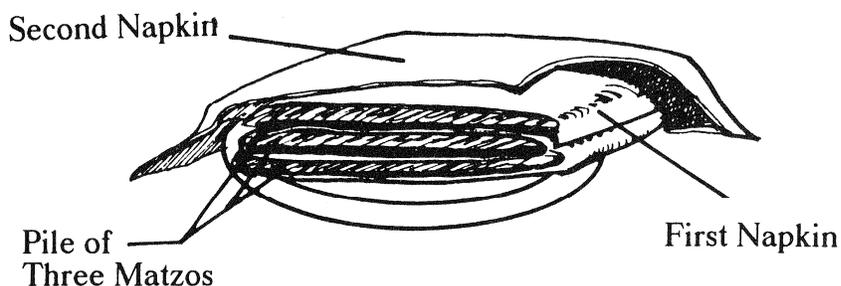
This item is of major importance in the Passover Service. There should be one Matzo Tash for each table. The Matzo Tash consists of:

1. large dinner-sized paper plate
2. dinner-sized napkins
3. full-size unbroken matzos

The three whole sheets of matzo are placed inside the dinner napkin so that one sheet is inside each section of the napkin. The second napkin is placed on top of the Matzo Tash.

During the service, the papa will be called on to remove the center piece of matzo, break it in two and “bury” one half in the extra napkin (to be “resurrected” later.) This ceremony is most important and will be explained later.

NOTE: In addition to the Matzo Tash, each table will need another plate of matzo as a bread substitute. Four (4) additional sheets of matzo per table is sufficient since the remaining two(2) sheets from the Matzo Tash may be eaten after the middle piece has been taken out and buried. (Please note the matzo needs to be a large size sheet (cracker) not cocktail size. If you cannot find these in your area visit www.Manischewitz.com)



SUGGESTED TRADITIONAL PASSOVER MENU

MENU 1 (recipes immediately follow)

Appetizers (preferred but optional)	*Chopped liver with horseradish and Gefilte Fish*	These may be served on one plate.	Salad
Soup	Chicken Broth* With Matzo Balls*	Matzo balls (preferred but optional)	Baked-type
Main Course	Roasted Chicken*, Beef, or Turkey	***NOT Lamb	Filet of Chicken
Vegetable	Carrots*, Squash, Asparagus Or Broccoli	NOT Peas or Beans	Tzimmes
Stuffing Or Potato	Matzo Stuffing* (preferred) or Potatoes* if necessary		Potato Kugel easy version
Bread Substitute	Matzo ONLY is used		
Dessert	Jelly roll*, Sponge Cake*, Brownies*, or fruit cup	***Use no leavening	Macaroons or fruit cup
Beverages	Coffee, Tea (hot or iced), Water, and Grape Juice	***Use non-dairy creamer 6 oz. glass for ceremony	

* Recipes provided – However, since these foods are an acquired taste and can be costly to purchase or prepare, we suggest if you decide to serve them to just serve a small amount, i.e. 2 pieces of gefilte fish cut into ¼”.

** Traditional Jews no longer eat lamb since with the destruction of the Temple in 70 A.D. as there is no longer a place for sacrifice.

*** Foods containing leaven (yeast) should not be served; thus matzo (unleavened bread) and its derivatives are used throughout. Also, since Orthodox Jewish tradition forbids eating meat and milk products at the same meal, cream and butter should not be served. Substitutes for these may be used.

In areas of the country where there is a significant Jewish population, ingredients for the menu will be readily available during Passover season at most food stores. If you find they are not, a food store manager could order the items for you (ask for brand names like Streits, Tel Aviv, Manischewitz, and Mothers), or you could call a nearby synagogue for assistance in

procuring the items. Please visit website, WWW.Manischewitz.com for a complete list of Passover products.

PASSOVER RECIPES

SEDER PLACED (Used in ceremonial portion of program)

CHAROSES

Serves 12 at 1 heaping tablespoon per person

1 cup chopped, peeled apples	2 tablespoons honey
¼ cup chopped walnuts	2-3 tablespoons grape juice
¼ tsp. cinnamon	(add 1 tbsp at a time if mixture is too dry)

Mix all ingredients. This mixture is so tasty you may want to make extra.

NOTE: Charoses is supposed to turn brown to represent the old fashioned brick mortar the Israelites used in Egypt, therefore, it should be ground to that consistency (a blender or food processor is recommended). The above proportions are very approximate. It should be sweet but the honey flavor should not dominate. The taste of each ingredient should be subtly noticeable in the final mixture.

APPETIZERS – optional

CHOPPED LIVER

Serves 10 (or more if you aren't liver fans)

½ cup vegetable oil (approximate)	2 eggs, hard cooked
2 medium-size onions thinly sliced	¾ teaspoon salt
1 pound chicken or beef liver	¼ teaspoon pepper

Pour ¼ cup of in a skillet. Add the onions. Saute for approximately 10 minutes then remove onions and set aside. Add more oil as needed. Add the liver and sauté for 10 minutes or until done, stirring occasionally. (With multiple recipes alternate the cooking of onions and liver.) Using a meat grinder, very finely grind onions, liver, and eggs. Add the salt and pepper and mix well. Add some of the oil you used to sauté the liver and onions if the mixture seems dry. Chill. Form into 1-inc balls or mold in small gelatin molds. Serve cold.

GEFILTE FISH – very optional
(One or two small bites per person)

It is best to buy the Gefilte Fish from a local supermarket. We have found the hors d'oeuvre size works best. If you cannot find this size, buy the larger size and cut into one-inch pieces. One large piece can serve 4-6 people one-inch pieces.

SOUP

CHICKEN SOUP

Serves 8

4-5lbs. of chicken backs and necks or	2 sprigs parsley
One large chicken	1 small bay leaf
3 quarts cold water	1 tablespoon salt
1 carrot, sliced	¼ teaspoon pepper
2 stalks celery and tops	

If using whole chicken, cut chicken into pieces. Place in large soup kettle with cold water. Cover and bring slowly to a boil. Add the seasonings and vegetables. Simmer gently for about 5 hours. Skim off the top as needed. Strain soup and chill overnight. Remove the solidified fat. (This fat can then be used in the other recipes, e.g., stuffing, matzo balls, etc.) Reheat and add matzo balls when ready to serve. This makes about 2 quarts of soup (8 servings). Serving size: 1 cup.

MATZO BALLS

Serves 8

2 tablespoons fat	1 teaspoon salt
2 eggs, slightly beaten	2 tablespoons soup stock or
½ cup matzo meal*	water

Mix fat and eggs together. Mix matzo meal and salt. Add to egg mixture. When well blended, add soup stock or water. Cover mixing bowl and place in refrigerator for at least twenty minutes. Then form into one (1) ½ inch balls. The batter will be moist and hard to form into balls - - **DO NOT ADD EXTRA MATZO MEAL**. Using a two or three-quart pot, bring salted water to a brisk boil. Reduce heat to a low boil and drop in balls. Cover pot and cook 30-40 minutes. (**NOTE:** The matzo balls should be cooked as soon as they are formed into balls as they become tough if mishandled. However, they may be cooked a day or several hours ahead of time.) When serving, heat the soup separately. Makes 8 balls.

*a 1 lb. box of matzo meal yields about 4 cups of meal.

STUFFING OR POTATO

PASSOVER CHICKEN STUFFING (preferred choice)

Serves 5

5 matzos	1 tablespoon chopped parsley
Approx. 1 cup soup stock	4 tablespoons chicken fat
2 eggs	(from soup stock if available)
4 tablespoons grated celery root or onion	1 teaspoon salt (too much if
Pepper	bouillon is used for stock.)

Break up the matzos and dampen in the soup stock. Let the mixture rest for 15 minutes. Beat the eggs and mix with remaining ingredients. Add this mixture to the dampened matzo and mix well. Place in oiled roasting pans and bake covered in 350 degree oven until done. (Length of cooking depends on quantity.) Be careful not to have the stuffing so thin or the time so long that it becomes dry. Use 1 matzo per person.

PARSLEYED POTATOES

1-2 potatoes per person depending upon the size, peeled
1 teaspoon margarine per potato
½-1 teaspoon chopped parsley per potato

Peel and cut larger potatoes into pieces. Boil them in salted water until done. Roll in margarine and sprinkle with the parsley flakes.

ROASTED POTATOES

1 medium to large potato per person	1.2 cloves garlic (optional)
½ teaspoon cooking oil per potato	onion slices (optional)

Soak garlic and onion in the oil for flavor, one hour or more. Peel potatoes and cut so that 2-3 pieces equal one portion. Coat the potatoes with oil and bake (with chicken, turkey, or beef roast) at 350 degrees 1 – 1 ½ hours until the outside is brown and crispy.

BAKED POTATOES

(Serve with non-dairy topping)

MAIN COURSE (Beef or Turkey or other possible choices)

ROASTED CHICKEN

One chicken quarter per person

For each 5 pounds of poultry, place the following in a deep roaster with a cover. (We recommend using chicken quarters except, perhaps, for the children.)

1 large sliced onion
2 tablespoons melted chicken fat or margarine

½ cup diced celery

Rub each piece of chicken with a mixture of the following:

1 teaspoon paprika
1 teaspoon salt
¼ teaspoon ground ginger

2 tablespoons matzo cake meal
1/15 teaspoon garlic powder

Place chicken on the vegetables and roast uncovered for 20 minutes at 400 degrees. Turn the chicken over and roast 20 minutes longer. Lower the heat to 350 degrees and add ¾ cup boiling water for each 5 pounds. Cover tightly and continue cooking until tender (approximately 1 ¼ hours).

NOTE: We have found that using the oven in combination with an electric roaster oven works well when doing large quantities. First figure out how much chicken will fit into the oven at one time and figure how many batches will be needed to cook all the chicken. Allow enough time to do the first 40 minutes at 400 degrees in the oven. Then transfer the chicken to an electric roaster oven to continue cooking very slowly until all chicken is roasted.

VEGETABLE (*Squash, Asparagus, or Broccoli are also possible choices*)

CARROT AND APPLE TZIMMES

Serves 4

Tzimmes means a fuss or excitement, but fortunately it doesn't necessarily mean a lot of hard work! A food processor is highly recommended for the recipe.

4 cups grated carrots
¾ cups grated apple
2-4 tablespoons margarine
½ cup water

½ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon cinnamon
½ cups raisins

Combine all ingredients in a saucepan with a tightly fitting lid. Cook over low heat approximately 1 hour until it is softened and cooked down.

LEMON CARROTS

Serves 4

2 cups cooked carrots	½ teaspoon paprika
1 teaspoon minced parsley	1 teaspoon lemon juice
1 teaspoon sugar	1 tablespoon chicken fat
½ teaspoon salt	

For this recipe, the large old carrots are better than the young ones. Frozen carrots (especially frozen baby carrots) also work well. Drain the cooked carrots. While they are still hot, add remaining ingredients. Stir constantly over as low heat as possible for 5 minutes until each piece of carrot is coated with sauce.

DESSERT (*You may also choose to purchase “Kosher for Passover” cookies, cakes or other desserts.*)

PASSOVER JELLY ROLL

Serves 10-12

1 cup matzo cake meal	1 cup sugar
¼ teaspoon salt	3 tablespoons water or lemon juice
6 large eggs	1 teaspoon vanilla
Jam or jelly	

Heat oven to 375 degrees. Grease a jelly roll pan, 15 ½ X 10 ½ X 1”, and line bottom with greased brown paper or with aluminum foil. Blend matzo cake meal and salt; set aside. Beat eggs in small mixer bowl until very thick and lemon-colored. Pour beaten eggs into large bowl. Gradually beat in sugar. Blend in water or lemon juice and vanilla on low speed. Slowly mix in dry ingredients (low speed) just until batter is smooth. Pour into pan. Bake 12-15 minutes. Loosen edges and immediately turn upside down on a towel sprinkled with confectioners’ sugar. Remove paper. Trim off stiff edges. While hot, roll cake and towel from narrow end. Cool on wire rack. Unroll cake, remove towel. Spread with soft (not syrupy) jelly or filling. Roll again. If desired, sprinkle with confectioners’ sugar. Cut in 1” slices.

NOTE: Since the baking time is so short and the cakes do not need to cool in the pans, a large number can be made in just a few hours. We have found the cakes freeze well. We suggest freezing without the jelly and thawing ahead so there will be time to unroll and spread with the jelly before serving.

PASSOVER SPONGE CAKE*

Serves 12-16

9 eggs, separated	juice and grated rind of 1 lemon
1 1/3 cups sugar	3/4 cup matzo cake meal**
6 tablespoons water	3/4 cup potato starch***

Beat egg yolks and water. Add sugar gradually and beat until very stiff. Add lemon juice and rind. Sift matzo cake meal, salt, and potato starch together and add gradually to egg yolks while beating very smooth. Beat egg white until stiff. Fold into batter gently and thoroughly. Turn into 10-inch tube pan. Bake in 325 degree oven for 1 hour and 10 minutes. Invert pan and let thoroughly cool before removing cake from pan.

* Kosher cake mixes may be used or Kosher sponge cakes may be purchased.

** A one lb. box of cake meal has enough for about four (4) 1/2 cakes.

*** A 12 oz. box of potato starch has enough for about two (2) 2/3 cakes.

SUGGESTIONS FOR CAKE TOPPING

- A. One (1) cup raspberry jam per cake. Warm the jam and spoon over each piece.
- B. Danish Junket or dessert mix (comes in packages something like gelatin)
- C. Canned fruit or cooked dried fruit (thicken juice with potato starch)
- D. Fresh fruit such as strawberries with sugar

FUDGE BROWNIES

Serves 16

3 1/2 oz. bittersweet chocolate	2/3 cup sugar
1/4 cup butter (unsalted)	1/2 cup matzo cake meal
2 eggs	1/2 cup coarsely chopped walnuts
1/8 teaspoon salt	

Preheat oven to 350 degrees. Melt chocolate and butter over hot water. Cool. Beat eggs and salt until thick and lemon colored. Gradually beat in sugar. Beat in cooled chocolate mixture. Gradually add cake meal and beat until well blended. Stir in chopped walnuts. Spread batter evenly in a well greased 8-inch square pan. Bake at 350 degrees for about 35 minutes. Cut into 2-inch squares while still hot. Cool in pan. Yield: 16 pieces.

Bubbe's (Yiddish for grandma) *Passover Menu*

MENU 2 (recipes immediately follow)

Salad

Chicken Soup with Matzo Balls
(What were you expecting at Passover?)

Chicken Almondine
(Easier than you think)

Tzimmes

Potato Kugel

Matzo

Macaroons

Fresh Strawberries w/Cool Whip
Or Fresh Fruit Salad

Grape Juice, Water, Seltzer
Coffee, Tea (Hot or Iced)

A word from Bubbe...

Recipes follow. I do most of the shopping at a wholesale store i.e. Costco's or Sam's. During Passover season you should not have a problem finding macaroons and matzo ball soup mix. Out of season you may have to shop a local supermarket. If your store doesn't carry these items and you live near a Jewish community I recommend shopping in a market in that neighborhood.

I do not serve gefilte fish or chopped liver simply because so many people are not familiar with these foods. They are an acquired taste, and can be pricey. I substitute a salad instead.

Suggested Recipes

Salad – Buy the pre-cut ready to serve large bags from a wholesale warehouse like Costco, Price Club, Sam’s or BJ’s. I dress and toss it then serve it. I serve Italian dressing with it or some type of vingarette (It’s that quick)

Soup – You can use the prepared boxed mix labeled “Chicken Soup and Matzo Ball Mix”. Just follow the directions on the box. Once you put the matzo balls in, don’t lift the lid off of the pot for at least 15 minutes. This will make the matzo balls light and fluffy. A secret: for really fluffy matzo balls, substitute seltzer (club soda) for the water.

Main Course – I use frozen chicken breast filets also purchased from the wholesale stores. This is much easier, and you don’t have to get deal with who likes white meat or dark meat because everyone likes filets. I defrost them and marinade them in orange juice at least 30 minutes. You can marinade longer if you like but it’s really not necessary. Just before baking, salt and pepper, slivered almonds and margarine. Follow the cooking directions on the bag the chicken came in. Generally I cook them for 40minutes-**be careful not to overcook them**. Another idea is to marinade them in fat-free Italian Dressing; add the almonds at the end. This is also very tasty.

Vegetables – (Tzimmes) this is my version: mix together a combination of frozen or canned carrots, canned yams, and dried fruit i.e. prunes apricots apples, raisins and canned pineapple. Don’t drain the yam juice. Add orange juice, honey and cinnamon. Make sure that there is enough liquid so that it just about covers everything. Cook it on a medium flame until it is just about to boil. Then turn the heat down very low, and simmer about another 30 minutes. **DON’T OVER STIR!** You will want to be careful when stirring so as not to break up the veggies. It just looks nicer when it is served this way.

Potato Kugel (kugel is Yiddish for a casserole) – I use instant mashed potatoes. Prepare them as directed on the box or bag only substitute chicken broth for the milk and water. Again for a large crowd (50 or more) I purchase the big bag at the wholesale markets. Then you will want to turn it in a pre-greased aluminum disposable pan. Sprinkle some crushed matzo on top, dot it with margarine and brown it under the broiler. This gives it the appearance of a potato kugel.

Bread is not served during Passover and Feast of Unleavened Bread because it contains leaven; leaven in the Scriptures represents sin. The matzo, which is baked without leaven, is a picture of our Messiah who was found without sin.

Dessert – I serve fresh strawberries with cool whip. I also serve a good selection of macaroons. If you are feeling up to it after all this cooking, a fresh fruit salad would also be nice.

Beverages – Coffee, Tea, water, grape juice, seltzer. Use non-dairy creamer. Either liquid or powdered is good. Sugar or Sugar substitute are both fine.

I use as many disposables (paper plates, aluminum pans, plastic cups, utensils, paper tablecloths), as I can. Makes clean up really fast and easy; you just roll up the paper tablecloths with everything on it and throw it out – how easy is that?!?!

PASSOVER SERVING SCHEDULE

The first part of the Passover meal is ceremonial, and the initial place setting (see page 6) has all the items for this portion of the service. It is at least 40 minutes in length.

Following this 40-minute (or longer) ceremonial part of the service, the serving of the dinner begins. **NOTE: *The dinner is not served until at least 40 minutes after the service begins.*** **THEN:**

1. Bring on immediately:
 - a. The appetizers (Please do not place the appetizers on the table until after the ceremonial part of the service.)
 - b. Matzo ball soup
2. Prepare main course for serving
3. Remove soup bowls and appetizer plates
4. Serve main course
5. Remove plates
6. Serve coffee and tea*
7. Serve desserts*

The entire dinner from appetizer to dessert is served, and then the ceremonial part of the service will resume again.

General procedure for serving:

Because of time constraints of this program, the key is to choose an expedient serving manner. Depending on your facilities, you may choose to serve the food in a buffet, family style, or in sit-down fashion.

ADDITIONAL TIPS

1. Please remember that the seder plates, the Matzo Tashes, and the other plates of matzo must be ready and on the tables when the people arrive. (Please do not have the appetizers on the tables at this time.) **The dinner itself (including the appetizers), however, is not served until after the main ceremonial part of the Passover, which takes at least 40 minutes.**
2. The Passover menu is very traditional just as turkey, cranberries, and pumpkin pie are traditional for Thanksgiving. Although you are free to make substitutions, keep in mind that if this is done, you lose some of the Jewish flavor of your Passover experience. Be sure not to use dairy products or leavening (yeast, baking powder, or even regular flour) in your substitutions, especially if Jewish guests will be present.
3. We have tried to make the meal kosher style. Kosher means “fit” to eat. Because of various Jewish laws in preparing the kitchen for Passover, it is almost impossible for you to have a totally kosher meal. The closest you can come is kosher style. Jewish people will understand this and will greatly appreciate the fact that you have been sensitive to Jewish tradition concerning the Passover. This demonstrates what Paul said, “Unto the Jews I became as a Jew, that I might gain the Jews” (1 Cor. 9:20).
4. It may be wise to try recipes ahead of time to familiarize yourself with them and determine if the serving size suggested is suitable to your situation.
5. Much of the food can be prepared ahead of time and frozen, starting a week or more before the dinner (once you have an idea of the number to be served).

SUPPLIES NEEDED

PLACE SETTING SUPPLIES:

Clear 6-oz. cups for seder plate elements (see page 12)
Clear 6-oz. cups for grape juice
8-oz. cups for water and drink
Bowls for soup and dessert as needed
6-inch plates for appetizer and desert as needed
Dinner plates plus 4 extra for each table (matzos, Matzo Tash, seder plate, and appetizers)
Napkins plus 2 napkins for each Matzo Tash (page 13)
Knives
Forks
Spoons
Soup spoons
Haggadahs (May be purchased from Chosen People Ministries) – If your service is being led by a CPM missionary, please contact that missionary to discuss use and procurement of Haggadahs.

OTHER SUPPLIES:

Tablecloths
Trays for serving
Two (2) candles and candle holders per table
Matches for each table (if fire regulations allow candles to be lit)
Table decoratons
Salt and pepper
Pitchers for serving beverages

FOOD FOR 10 PEOPLE:

60 ounces of grape juice
One (1) hard-cooked egg (for seder plate)
One (1) 6-ounce jar horseradish (red is preferable if available)
One (1) small bunch parsley
¼ cup Charoses
One (1) box matzo (as bread substitute and Unity)
One (1) small jar gefilte fish
One (1) recipe chopped liver (1 lb. liver)
10 matzo balls

(continued)

10 cups soup
Two (2) recipes matzo stuffing or potatoes for 10 vegetables for 10
10 chicken quarters and seasonings (or other meat)
Cake, jelly roll, or brownies
Coffee
Tea
Sugar
Non-dairy creamer
Salt for salt water on seder plate

NOTES

NOTES

NOTES