

Passover Recipes

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The Passover Seder Full Meal Option

The suggested time frame for the Seder Meal will be about 3 hours.

1. Remind your guests that we will not be eating the meal as soon as the Seder begins.
2. The tables should be set at least two hours before the Seder begins. (I suggest the night before.)
3. Decide who will be sitting at the head table ahead of time. A Seder plate should be within reach of everyone at the head table.
4. Select four adult readers and one child reader before the meal begins. I will let them know what part of the Hagaddah they will be reading.
5. A lapel microphone for the leader and microphones for two musicians. Allow room for the speaker to maneuver during the demonstration.
6. Opening words, introductions and prayer from the church host should be limited to 10 minutes.
7. Turn the service over to Ken Gibbs, Congregational Leader of Yeshuat Yisrael (pronounced Yes-you-atYis-ra-el).
8. Ken will give instructions on pouring the wine or grape juice (one glass should last the entire evening). Everything will be explained during the demonstration.
9. The ceremonial portion of the Seder will last about thirty to forty minutes. Some items in the Hagaddah may be skipped depending on the time.
10. The meal should be served to each guest. The kitchen help will be dismissed to prepare the food for the guests. One or two people from each table will be assigned to serve. The main course and dessert will be served as needed.
to feed such large groups, but I do not suggest that everyone line up through a cafeteria line to be served.
11. We can provide the lamb shank bones **provided they are not thrown in the trash**. Remind the kitchen staff not to discard the lamb shanks.
12. One adult at each table will be asked to provide \$1.00 (one dollar bill) to the child that finds the missing matzah.
13. The conclusion should last about thirty minutes where the Lord's Supper will be observed.
14. The service will be turned over to the church host for concluding remarks and a free will offering for our ministry.
15. The Pastor or host should close the service.

Passover Seder Meal

Set up each table of 8 people (including the head table) as follows:

1. Individual place setting (see Seder Setup, page 2)
2. One Matzah Bag plate with 1 large napkin on top (see Seder Setup, page 2)
3. One Seder Plate (see Seder Setup, page 3)
4. One medium size glass bowl to be used as a finger bowl
5. 2 candles in candle holders per table
6. 1 small box (or book) of matches per table
7. Large napkin or women's scarf to be used as a head covering
8. Two tall tapered candles with candle holders

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9. Designate ONE MAN to have a dollar to give a child as a reward
10. Designate ONE WOMAN to bring a head-covering or scarf to light the candles
11. If a full meal is Served you will need 1 box of MATZAH per table of 8 people.
12. 1 quart of red or purple grape juice (may be diluted 3 parts juice, 1 part water)

Seder is often an outreach to the Jewish people in your community. We want to be a testimony to those who may be visiting. In order memorable please follows these few guidelines. Although this is not a strict kosher me

You may want to search the Internet for some interesting selections or adapt the following recipes for the size of your group.

If you have any questions on what to serve or not to serve, please ask.

Appetizers:

Olives

Kosher Dill Pickles

Chopped Liver served on Matzah

Small Tossed Salad

Matzah Ball Soup a must for Passover!

I would suggest you buy a box of matzah ball mix at Kroger or H.G. Hills stores in Green Hills, or Belle Meade. Make your c recipe on the box.

Matzah Ball Soup, also known as Jewish penicillin. Matzah balls are more traditionally known as knaydelach (Yiddish for di chicken broth with two or three ping-pong-ball sized matzah balls (or sometimes one very large tennis ball size matzah celery are added. Matzah balls can be very soft and light or firm and heavy. A friend of mine describes the two types as "flo served at the [Passover Seder](#), but is also eaten all year round. Use the recipe below or follow the directions on the box of N Kroger or H.G. Hills (check out the stores in Green Hills, or Belle Meade)

(Matzah ball mix may be purchased in most larger grocery stc balls below)

Yield: 8-10 servings

MATZO BALLS:

4 large eggs

4 tablespoons melted margarine, or oil or chicken fat

1 cup matzo meal

1/2 cup seltzer water or club soda

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

3 tablespoons chopped fresh dill (optional)

1 medium carrot, finely grated (optional)

SOUP:

4 quarts chicken broth, homemade (see below)

In a large bowl, beat eggs with melted margarine (or chicken fat or oil) and broth until well blended. Stir in remaining ingredi Bring a large pot of salted water to a boil. With wet hands, gently form matzo balls about 1 -1/2 inches in diameter (Ping Po

not make them compact).

Slip into boiling water. When they come to the surface, TURN WATER DOWN to a bare simmer, cover (don't Refrigerate if not using in the next hour or so.

Yield: about 10 large, soft matzah balls (M)

Chicken Soup stock (Serves 10)

- 4 quarts chicken broth or consommé
- 1 can of chopped chicken (optional)
- 2 onions, chopped
- 1/2 cup chopped celery leaves plus 2 stalks celery and their leaves
- 1 cup of packaged shredded carrots
- 3 tablespoons chopped fresh parsley
- 3 tablespoons snipped dill
- 1 teaspoon pepper

Bring broth and above ingredients to a boil and let simmer on low for at least thirty minutes. About or any leaves and larger vegetable pieces, bring to a boil again and drop balls into boiling chicken broth (more flavor) to heat. Plan one large or two small balls per serving. (Note: they do expand when placed

Main Course Suggestions:

1. Beef Brisket

- 1 Cut Brisket of Beef
- 1 Cup Ketchup
- 1 Pkge Onion Soup Mix
- 4 Medium onions-sliced
- 1 10-ounce bottle ginger ale
- 1/2 Cup Red Wine Vinegar
- 6 Ginger Snap Cookies

In the bottom of a Dutch Oven, slice the onions.

Place brisket on top.

Add ketchup, onion soup mix, ginger ale and cookies and Vinegar.

Cook for 2-2 1/2 hours until fork tender.

Cool and slice.

May be made ahead and frozen.

May be simmered on top of the stove or placed in a 350-degree oven for the same time. If you want water.

or

2. Baked Passover Chicken Coating (For chicken pieces or cutlets)

- 1 1/2 cups finely ground matzah meal
- 1/4 cup starch
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons salt
- 1/4-1/2 teaspoons pepper
- 1 teaspoon paprika
- 2 teaspoons lemon zest, finely minced
- 2 tablespoons parsley, finely minced
- VINAIGRETTE Dressing MARINATE

Mix all ingredients (except vinaigrette) together. Double up recipe if you are doing a large batch. Soak chicken pieces in cold salt water for 1 hour, rinse and soak again for 1 hour, rinse well. Marinate chicken cutlets or pieces in vinaigrette for a few hours, refrigerated. Drain off pieces then cook until done - 35-45 minutes for pieces, 25 for boneless cutlets. Make sure Chicken is cooked! When cut juices will be clear, not red!

Coating is for 12 pieces of Chicken

Suggested Sides:

Sweet Potato - Carrot Tzimmes (very Jewish!)

- 12 Large Carrots - scraped
- 4 Medium Sweet Potatoes - peeled
- 12 Pitted Prunes
- 2 Cups Dried Apricots (reconstituted- soak in water for 1 hour)
- 6 oz Frozen Orange Juice Concentrate
- pinch of nutmeg
- 3 Tbs Margarine
- 4 oz. Honey

Cut carrots into 1/2 " slices

Cut sweet potatoes into 1/2" slices

Boil until tender--not soft-- about 9 minutes

Arrange evenly in a casserole dish with other ingredients

Cover with foil - bake at 350° for 30 minutes

uncover-and bake another 8-10 minutes

serves 8-10.

Herb Roasted Potatoes and Onions

- 10 large potatoes, quartered
- 10 medium onions, quartered
- 1/2 cup vegetable oil
- 1 teaspoon pepper

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- 2 tablespoon dried parsley
- 2 teaspoon dried basil
- 1 teaspoon dried marjoram

Preheat oven to 375 degrees F.

Place potatoes and onions in a shallow roasting pan. Pour oil over vegetables and sprinkle with pepper. Toss vegetables to coat all sides with oil and seasonings and bake, uncovered, for about 1 hour, or until firm from sticking to the bottom of the pan. Serve immediately. Makes 10 servings.

Steamed Vegetable Medley

(Broccoli, Cauliflower, Carrots) –use your favorite recipe.

If at all possible keep away from anything that may rise: such as rice, beans, legumes, etc.

Dessert Suggestions: NO CAKE OR PIES OR ANYTHING WITH BREAD!

In order to keep from using yeast or flour, I would suggest melon balls or fruit cup and Passover cake mixes and macaroons available in the kosher section of Kroger or H.G. Hills (especially in the G Nashville.

Fruit Cup – with non-dairy whipped topping

Passover Macaroons can be bought at Kroger or H.G. Hills or you can make your own.

Yield: 24 servings

- 1 1/3 c Flaked coconut
- 1/3 c Sugar
- 2 tb Potato starch
- 1/8 ts Salt
- 2 Egg whites
- 1/2 ts Almond extract

Mix all ingredients together until well blended. Drop by teaspoonfuls on greased and potato starched cookie sheet.

Bake at 325 degrees about 20 minutes or until golden around edges. Remove from cookie sheet immediately and place on

These will freeze very well. You may add chocolate to the batter if desired or you may add cherries to batter. Also good if you

Cookies should be light gold all over as well as edges; but do not let them get too brown. At other time

Passover Chocolate Macaroons

- 1 cup granulated sugar
- 1/3 cup unsweetened cocoa powder
- 3 egg whites
- pinch of salt

- 2 cups unsweetened desiccated coconut
- 1 teaspoon vanilla

Stir sugar with cocoa until smooth. In bowl beat egg white with salt until stiff peaks form. On low speed a time, fold in coconut and vanilla. Drop by teaspoonfuls about 1 inch apart onto greased baking sheet or until outside

Drinks:

Coffee, Tea, Water, and Soft Drinks

Use only red or purple grape juice for the ceremonial portion of the Seder.

CHAROSET must be on the Seder Plate and can be made a da

CHAROSET - Traditional Passover Seder accompaniment pronounced Har-row-set.

part of the traditional Seder ceremony.

of the labored with as slaves in Egypt. Quite incidentally, it is delicious and tastes wonderful spread on matzah. In the Ashkenazic (Eastern European) Jewish tradition; very different, but equally delicious, charoset contains raisins, and sesame, can be found in the various Sephardic communities (e.g., Yemenite, Persian, etc.) is supposed to turn brown.

INGREDIENTS

- 4 - 6 Medium *chopped or grated apples*
- 1 cup *finely chopped nuts* (e.g., almonds, walnuts, pecans)
- 1 tablespoon *honey*
- 1 teaspoon *sugar or brown sugar*
- 2 teaspoons *ground cinnamon*
- 1/2 cup *sweet wine or grape juice*

PROCEDURE

- (1) Wash, Core and if you prefer, peel the apples
- (2) Chop Apples (a food processor can be used) to size smaller than peas but larger than rice.
- (3) Mix nuts, sugar, honey, apples and cinnamon together until well-blended.
- (4) Add wine slowly until the texture resembles a thick paste, like mortar.
- (5) Taste and adjust cinnamon, sugar, wine amounts if you desire.
- (6) It is OK for the apples to turn brown, but refrigerate and use before 3 days

NOTES

This recipe yields about enough for the Seder table or 10 people. If you like this as much as we do, y

Check out our Website at www.yeshuatyisrael.com

Online Hagaddah: www.yeshuatyisrael.com/hagaddah.htm

Spring Feasts

Passover
Feast of Unleavened Bread
Nissan 14
Exodus from the Slavery of Egypt
Leviticus 23:4

Yom HaBikkurim
First Fruits
Harvest Offering
First Day after the Sabbath after Passover
Leviticus 23:9

Shavuot
Feast of Weeks
Harvest Offering
Seven Weeks after Passover
Giving of the Torah
Leviticus 23:15

Rosh Hashanah
Feast of Trumpets
"Jewish New Year"
Shofar—Ram's Horn blown to call Israel to Worship
Leviticus 23:23

Log 5 Outer Israel's Harvest

Online Seder Guide: www.yeshuatyisrael.com/seder setup.htm