



פסח
PASSOVER

PREPARING FOR
PASSOVER

ONE **FOR** ISRAEL

Preparing for the Seder

Traditionally and scripturally, Passover is a family celebration. This Haggadah is designed to be simple and reproducible, in hopes that you might celebrate this God-ordained feast year after year with friends and family. There are many other versions available at bookstores and online. **The most important thing at Passover is to REMEMBER God's story of deliverance and redemption, first of His people Israel from their bondage in Egypt, and then the rest of us from our bondage to sin. He did this through the Passover Lamb.**

When you collect the following items, please don't stress if you can't collect EVERYTHING or have everything formal. If you don't have a lamb shank or chicken bone, draw a picture! This whole meal is to serve as an illustration and teaching tool. We attached recipes at the end of this doc.

What you will need:

1. **HAGGADAH/Seder Guidebook**—You should have it in the PDF packet you downloaded. You can print it out or pull the PDF up on your iPad or Tablet to follow along.
2. **2 CANDLES** (optional head covering for the woman lighting the candles)
3. **WINE/JUICE GLASSES** for everyone
4. **CUP OF ELIJAH**—an extra setting is traditionally placed on the table for the Prophet Elijah. We usually use an ornate cup to set his place apart.
5. **WINE or GRAPE JUICE**—4 glassfuls for each person
6. **MATZAH**—unleavened bread (crackers). This one may be hard to find in the current situation. *So for this year as alternates I suggest saltine crackers as they are pierced and have the same look as matzah, or tortillas as they're mostly unleavened and you can toast them to make them crispy like a matzah. (Try to avoid leaven if possible.)*

7. **MATZAH-TOSH**—a 3-pocketed sack; or 4 napkins; or a folded paper towel with a matzah board placed between each layer
8. **AFIKOMEN SACK**—a special sack—or napkin—for the center piece of matzah once broken; it will be hidden for the children to find later
9. **BOWL OF WATER and TOWEL**—for hand “washing”

10. **SEDER PLATE**—a special plate with 7 symbolic elements (*You can use any plate and divide the elements like you see below into the sections. You may even use a paper plate and write circles and the names of each element on the plate.*)

Zehroah—**lamb shank-bone**, to remind us of the Passover lamb (Jesus!)

This can be a chicken bone or a picture printed or drawn.

Beitzah—**roasted egg**, to remind us of the daily sacrifices needed to atone for sin. It can also represent the destruction of the Temple and the burning of Jerusalem in 70 AD.

Hardboiled and baked in the oven or on the BBQ with the shell on

Charoset—a sweet apple and nut mixture, to remind us of the mortar used by the Hebrew slaves in Egypt (*recipe attached at the end of pamphlet*)

The main ingredients are: apples, bananas, orange juice, grape juice, and cinnamon, with option to add nuts and dates.

Karpas — **Parsley**, to remind us of the sweetness of new life given by God.

However, it is dipped in salt water to remind us of the sad life the Hebrew slaves experienced.

Chazeret — **Romaine lettuce or thin slices of radish**. They are one of the elements of “bitter herbs,” and remind us of the bitterness of slavery.

Mahroar — “**bitter herbs**” or **horseradish**. Similar to the chazeret, they also remind us of the bitterness of slavery. **slices of the root are best, but horseradish paste works too. (ALTERNATE IDEA: If you can’t find either, raid your kitchen for slices of raw garlic or raw onion.)*

Ma'im Meh-luach—**Salt Water**, to remind us of the tears shed by the Hebrew slaves

**Boil water and add cheap table salt and stir in until it assimilates.*

Preparing the Dinner.

The important thing is to HAVE FUN and use this tool to remember what Jesus did for us on this Passover Holiday.

Gather the elements, and we suggest you read through the Haggadah we attached before running the Passover meal with your family. It will give you time to understand a bit more and add in your own findings to make it personal for your family.

Let my people SNACK! I'd lay aside some regular matzo and olives and cheese. With food in front you may feel a bit like snacking, and it helps the kids stay happy.

Make it your own with creative ideas for your family to engage them into the story.

Remember, God designed these feasts for us to bond as a family and learn about and celebrate His Salvation! So create fun experiences around this season that can help teach your kids about the Exodus Journey, watch Prince of Egypt together, or films about Jesus' life, death and resurrection. Make it a Passover week to remember, and the Passover meal is just one element you can use to teach your family.

If you can't get a proper Matza-tosh or Afikomen bag that's fine. Use a napkin and fold it to have 3 pockets for the matzah and have another white cloth to wrap the matzo used for the Afikomen. If you don't have a lamb shank, just use a chicken bone or print or draw a picture of a bone and cut it out. We listed a few alternates above. Be creative and use what you can.

Seder ELEMENTS



Searching for the Leaven:

“For seven days you are to eat bread made without yeast. On the first day remove the yeast from your houses, for whoever eats anything with yeast in it from the first day through the seventh must be cut off from Israel.” Exodus 12:15

One of the traditions (and God-ordained commandments) of Passover is to remove all leaven from the home, as leaven (yeast) represents sin all throughout Scripture. In the days leading up to Passover, it is customary to search through the home and rid any yeast products. The home is then thoroughly cleaned and made ready for the holiday season. This is the original “spring cleaning.” Throughout the week of Passover, no leavened breads or foods should be eaten.

This also correlates with the soul searching each of us should regularly do for the leaven of sin in our own lives. The apostle Paul exhorts, *“Let a person examine himself, then, and so eat of the bread and drink of the cup.” (1 Corinthians 11:28 ESV)* Passover, then, presents an excellent opportunity for personal reflection and confession of sin.

Interestingly, Jesus himself did a cleansing of sorts after his “triumphal entry” of Palm Sunday. He entered the temple and threw out the money changers (who he had probably seen many times before). It is easy to make the connection that he was following the Biblical instruction to prepare for Passover by cleansing His Father’s house.

Some of us put away the leaven from our home into a container downstairs or in our shop for the week of passover, **again this is NOT about legalism and if you can’t do this, don’t worry!** But

you can look at it as a way to relate and experience this as a family similar to fasting a item, fasting fluffy bread for passover week.

Cook your own Passover meal

Charoset

3 apples (peeled?)

3 bananas

(30) dates

1 c. nuts (almonds, pecans, walnuts...)

2-4 T. lemon juice

2-4 T. orange juice

1 c. grape juice (or dry red wine)

2 t. cinnamon

Matzo meal, as needed

Chop as fine as you want and then mix all together. (Sometimes this is better the next day.)

Homemade Matzah

4 1/2 cups sifted all-purpose flour, plus more for rolling

1 teaspoon Diamond Crystal kosher salt, plus more for sprinkling

2 tablespoons mild olive oil (or you can substitute canola oil)

3/4 cup plus up to 1/2 cup warm water



Preheat oven to 500° F (260° C) with a baking sheet or pizza stone in the oven.

Dust surface and a rolling pin with 1 teaspoon flour, or as needed. In a large bowl, mix together all the ingredients, using 3/4 cup water, until everything comes together to form a dough. If the dough seems dry, add a little more water, a few drops at a time. Divide the dough into four equal pieces; cut each piece in half again to get 8 pieces total. Roll each piece into a ball. Roll each piece of dough out into a small pancake, dusting the top and rolling pin with flour as needed. Gradually roll the pancakes out to a size of about 8 inches, increasing the size of each by about 1 inch, then letting the dough rest for a few seconds before rolling again to the finished size. Roll from the center out. **The bread rounds should be very thin.**

Using a fork, pierce each bread about 25 times, all over, to prevent rising. Flip the bread over, and pierce each piece another 25 times with the fork.

Remove the hot baking sheet from the preheated oven, and place the rounds onto the baking sheet. Place the baking sheet onto the rack near the top of the oven, and bake for 2

minutes; turn the breads over and bake an additional 2 minutes, until the matzot are lightly browned and crisp.

Transfer to a wire rack to cool. Lightly anoint each matzah with olive oil, using a brush, and sprinkle generously with salt.

Tortilla Matzah *(for those who can't get store bought or cook their own, this is the easiest.)*

Take Tortillas, pierce them with your fork or other device. Then just put tortillas in oven to toast until golden. The holes pierced will help them not puff up as much and give the traditional pierced look we refer to, and the browning will crisp it just like a matzah to break.

These Recipes below are TOTALLY OPTIONAL, you don't need them to prepare for your Seder experience.

But if you wanted to give some of these traditional recipes a try we included them below.

Matzo Ball Soup
(Soup)



- 1 lb. chicken pieces (legs and wings)
- 2 carrots
- 1 onion
- 2 celery stalks (including leaves)
- 1 bay leaves
- 6-8 peppercorns
- 1 bunches parsley
- 1 qt. water (more or less)

Remove excess fat from chicken pieces.
Coarsely chop vegetables. Place chicken, spices, and water in a pot and bring to boil. Turn heat down and simmer slowly for ½ hour. Skin chicken. Add vegetables and matzo balls and continue simmering until chicken is tender

(Matzo Balls)

- 2 T vegetable oil
- 2 eggs
- ½ c. matzo meal
- 2 T soup stock
- 1 t. salt, as needed

Blend oil and eggs together. Mix matzo meal and salt together. Add matzo mix to egg mix and blend well. Then add soup stock and mix until uniform. Cover mixing bowl and refrigerate for 15 minutes.

Make balls, approximately 1 inch in diameter, and place in soup. Simmer

(another ½ hour or so). Adjust seasonings.

Add Matzo balls into Soup and enjoy!

Israeli Salad

Red bell peppers, yellow bell peppers, cucumber
in a ratio of 2:1:1

Salt, pepper, olive oil to taste

(You could also add tomatoes and onion)

Chop fine and mix together. Serve with matzo
crackers, etc.



Passover Macaroons

1 1/3 c. coconut
1/3 c. sugar
2 egg whites

1/8 t. salt
3 T. matzo meal
t. almond extract



Mix all ingredients together until well blended. Drop by teaspoonfuls on
greased and potato starched cookie sheets. Bake at 325°F / 163° C for 20 minutes (or until golden around the
edges). Remove from cookie sheet immediately and place on platter to cool.

They freeze well. You could add chocolate or cherries to the batter, or dip in chocolate after baking. At other
times of year, substitute flour for matzo meal.