

How to Prepare a Passover Dinner



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Introduction

For many years Chosen People Ministries has used the Passover Seder as a tool to tell Jewish people about the Messiah, Jesus.

Local churches often invite us to lead them through the Passover dinner. The church provides the facility and prepares the meal. Because the Gospel is presented so clearly during the Seder, it is an opportunity for everyone to invite their unsaved Jewish and Gentile friends. As well, Christians receive

greater insight into what Christ did in the Upper Room.

Chosen People Ministries' staff has compiled the materials in this guide to help churches, classes, or families have a Passover dinner of their own. It includes directions, helpful hints, and suggested menus. It shows, step-by-step, how to set up and cook a Passover dinner.

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



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 will give you an 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. For the Jewish people, it is the annual celebration of God delivering Israel out of Egypt (Exodus 12). The Passover meal and ceremony help the Jewish people remember the great workings of God when, through His miraculous intervention, He freed the Jewish people from the bondage of the Egyptians. Passover is a holiday of redemption that pictures how God used the death of an innocent lamb to redeem the firstborn sons of Israel from death and to free the nation of Israel from slavery.

Passover is certainly the most important Biblical holiday for Christians because 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 meal that Jesus took a piece of unleavened bread and a cup of the fruit of the vine and said, "This is my body given for you; do this in remembrance of me ... This cup is the new covenant in my blood, which is poured out for you" (Luke 22:19, 20). The Messiah used the story of the redemption from Egypt to illustrate the redemption He provides from sin. The Passover

meal beautifully pictures 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. We can rejoice *"for Christ our Passover lamb has been sacrificed for us"* (1 Corinthians 5:7).

How Passover Is Celebrated

God first instituted the Passover celebration as the Israelites came out of Egypt. Through the years since then, Jewish people have added many traditions to the original 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. During earlier centuries, the celebration consisted of traditions handed down orally. Eventually,

the rabbis recorded these oral traditions in a written form called the Haggadah. The word "Haggadah" is Hebrew and means "to tell" (Exodus 13:8). Though there are many different variations of the Haggadah, they all contain the basic outlines of the service that dates back to antiquity.

A Messianic Passover Haggadah takes the basic traditions but adds to them the Messianic significance of the Passover as

given by the Messiah and recorded in the Scriptures.

As you read our instructions, you will notice that there are several unusual items on the Passover table. One of these is a Seder Plate. It contains parsley, a hard-cooked egg, horseradish, Charoset, the shankbone of a lamb, and salt water. These items have ceremonial significance and help tell the story of Passover. You will eat some of them. Others will be mentioned during the service. They all help the participant understand the meaning of God's redemption for His people.



14thC Illuminated Haggadah

The other item on the Passover table that is very interesting is the Matzo Tash. This is a folded serviette that contains three sheets of matzo (see page 13). The middle matzo has great significance for 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 that was broken or given for man (Luke 22:20, 1 Corinthians 11:23-26).

Passover in the Jewish Home

The Seder is like a combination family dinner and worship service. As the father, mother, children and guests gather around the dining table to worship God and share a meal, they follow a prescribed order of service to celebrate the miraculous events of that first Passover.

Because Passover begins the Feast of Unleavened Bread (Exodus 12:13-16), the Jewish family may not eat any leaven during the seven days that begin with the Passover meal. In the days preceding Passover, the mother cleans the home and removes all leaven so that, as her family celebrates Passover, they can eat it without defilement.

Because regular flour, bread, and legumes have natural leaven, only matzo in its various forms is used in the meal.

At sunset on the night of Passover (all Jewish holidays begin at sunset), the family gathers around the table. The evening begins as the mother lights the candles at the table and says a blessing. After this, the father begins to lead his family through the service. During the service, they will drink four times from the cup of the fruit of the vine (grape juice) and they will discuss the items on the Seder Plate (page 11 gives details).

A Passover Service Outline

The Passover dinner follows this basic order:

- I. **The Cup of Sanctification.** The drinking of this cup begins the service.
The father tells the Passover story using items from the Seder Plate. He breaks and hides the middle matzo of the Matzo Tash.
 - II. **The Cup of Judgment.** This cup focuses on how God judged the gods of Egypt through the plagues.
The family tastes the bitter herbs and Charoset.
- At this time, the meal is served.**

As the final dessert of the meal, the family eats the Afikomen.

III. The Cup of Redemption. This cup focuses on the redemption of God.

The father concludes the Passover story.

IV. The Cup of Praise. This cup focuses on praising God for calling a people unto Himself.

As you can see, the story of Passover both precedes and follows the meal.

Miscellaneous Details

The Passover meal, including both the ceremonial part and the meal itself, will take approximately 2½ hours. Of course, the time factor depends greatly upon how long you require 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 last from 40 minutes to one hour. This is important to know so that you do not prepare the hot food items too soon.

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

Jewish people from European backgrounds do not eat lamb at Passover because, since the Temple was destroyed in 70 AD, they have nowhere to perform any sacrifices, including the Passover lambs. Thus, most North American Jewish people do not eat lamb at Passover but, instead, eat either chicken, turkey, or beef. We follow the same tradition, not only because the Temple was destroyed but, more importantly, because Jesus Himself is our Passover lamb. We also want to keep the

basic traditions of the Passover meal in case any unsaved Jewish people attend your Passover dinner.

The Passover service and the meal we recommend follow the typical Passover traditions of Jewish communities today. We have modified the service to show that Jesus is the Passover lamb as the New Testament teaches. Therefore, if a Jewish person asks you what type of Passover you will have, you can say you are having a traditional Passover service. Then you can point out why it is meaningful to Christians who believe Jesus is the promised Jewish Messiah.

We hope this overview has given you a basic understanding of what happens at Passover. As you now begin to prepare for the service, you will understand the meaning behind the various instructions.

Special Note ...

Though we have designed this manual primarily for a large group Passover Dinner, you can adapt it easily for a family.

Set up the family table like the Head Table as described in the manual.

Our menus specify the number of servings, so that you can adjust each one to the number of people participating in your dinner.

Organizing a Large Passover Dinner

We have written these hints 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.

Personnel

The following personnel will help ensure that the evening runs smoothly.

A. Coordinator. You will need to coordinate and/or supervise the following groups of personnel:

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

B. Cooks. The Coordinator will need several cooks and helpers. Although we have found the menu and recipes to be successful, it would be wise to try the recipes a few days in advance so that the cooks can anticipate any potential challenges.

C. Greeters. The greeters stand at the door, handle any tickets, direct people to church facilities, and answer other general questions. One also may act as co-chairperson in charge of the hosts, hostesses, and servers. Since the Jewish people who may come will have their first contact with these greeters, it is necessary, of course, that the greeters be tactful, understanding and pleasant.

D. Servers. From past experience, we have found that high school and

college-aged students work well as servers. A general rule is to have **at least one server for every 10 people**. If you have a large number in 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 you may use disposable plates and cups, there will be a number of pots, pans, and silverware to be washed.

F. Hosts and Hostesses. A man and woman (perhaps a husband and wife team) will be host and hostess at each table. This couple will also act as the “father and mother” of their table and they will carry out ceremonial parts of the service as instructed by the leader.

The host couple will also make sure that the people at their table are served properly. They should try 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. We are not discouraging conversations of a spiritual nature. However, we have

observed occasions in which Christians have forced unwelcome discussions upon Jewish people. The usual result is that the Jewish person is alienated further from his own Messiah, Jesus.

- H. Decorators.** Select a chairman for a Decorating Committee. Cover each table with a tablecloth (paper, if

desired). Place two white candles with matches in the centre of the table. The place settings usually do not allow room for large table decorations, so keep them simple. A crepe streamer down the centre of the table is appropriate. We suggest a blue and white colour scheme since they are the colours of the Israeli flag.

Purchasing Materials

We recommend that one individual purchase in bulk whatever is needed for the table settings and the menu. This will save

money and effort. We find it is best to use disposable items for the table settings.

Cost

You may sell tickets in advance to cover the costs of materials and food. You might encourage Christians to purchase tickets for their Jewish friends. You can determine the ticket price 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 Chosen**

People Ministries missionary, he/she will bring some Haggadahs and make them available for sale. Our Messianic Haggadah is not a required item when our missionary leads the service.) For a suggested list of supplies for every 10 people, see page 26.

Facility

Above all else, it is important to have a facility that is clean, attractive and pleasant. Keep this in mind: Jewish people who don't yet understand God's love as represented by a cross may feel uncomfortable sitting through a meal in a room where one is displayed. Unfortunately, for them a cross may call up thoughts or memories of

inquisitions, crusades and Nazis. This is sad, but true. Also, pictures of Jesus can be offensive since, to a religious Jew, such images smack of idolatry. For the duration of your Passover event, please consider covering these images with banners showing the Exodus, the Star of David, the Israeli flag or something similarly Jewish.

The Passover Tables

Shown below is the table set up which we find to be the most practical and which gives people the best view of the Head Table.

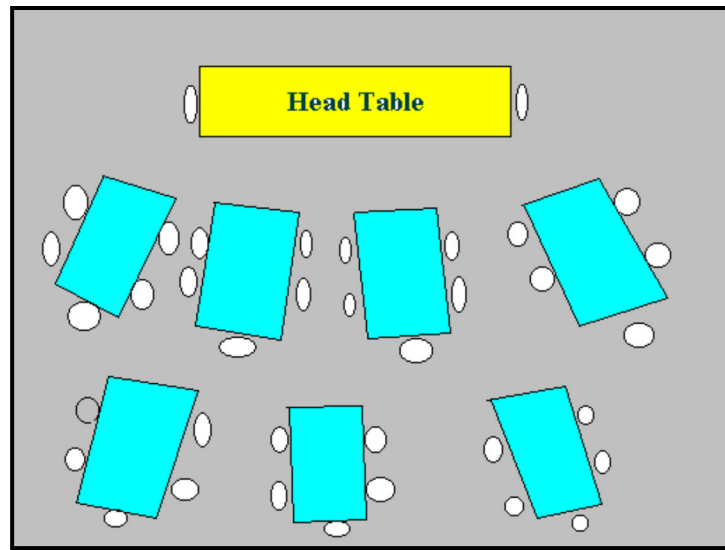


Table Arrangement in the Banquet Hall

You will require the following items in order to set the tables properly (also listed in the appendix):

Head Table

The person leading the Passover service will sit at the Head Table, with any other people designated by the pastor and/or the leader. Prepare this table the same as the other tables, but **with these additional items**:

- **An extra place** where no one will sit, complete with chair and place setting. This is Elijah's place and is part of the Passover service.
- **A small cup filled with water, a soup bowl, and a small white**

hand towel or serviette. During the service, the leader will ceremonially wash his hands. He will pour water over his hands above the bowl and dry them with the towel.

- **The shankbone of a lamb.** Ideally this should be on every table, but is especially important on the Head Table. If a Chosen People Ministries missionary is leading your service, he will probably bring a shankbone with him.

All Tables

Each table (including the Head Table) should have:

- A table covering (cloth, roller paper or plastic, white in colour).
- Simple decorations (see page 8).
- Two tall candles (white) with holders. Be sure to have matches at each table if local fire regulations will permit the candles to be lit.
- One dinner plate with matzo. Since the matzo will be the bread

substitute, allow one or two sheets of matzo for each person.

- One Matzo Tash (see page 13). **This is in addition to the plate of matzo.**
- Sugar.
- Non-dairy creamer.
- Salt and pepper.
- One Seder Plate with elements (see page 11).

Place Settings

Each place setting must have:

A. At the time the tables are set:

- One serviette
- Two cups for beverage and water
- One clear cup for grape juice (approximately 6 oz. size)
- Silverware (2 forks, 1 coffee spoon, 1 knife, 1 soup spoon)
- One side plate (approximately 6-inch)
- One Haggadah for every one or two people. You may purchase these at a quantity

discount from Chosen People Ministries.

Again, if one of our missionaries is leading your service, he will bring the Haggadahs with him and make them available for sale, or will conduct the service without individual Haggadahs.

B. At a later time each place setting will receive:

- One dinner plate
- One soup bowl
- One dessert plate

Special 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).

Special Note ...

The grape juice is a ceremonial item. A pitcher of grape juice is NOT placed on each table because the leader will instruct everyone to SIP the juice ONLY during the service.

The Seder Plate

The Seder Plate is the ceremonial setting for the first part of the service. It includes items that will be used or tasted to help everyone better understand the meaning of the holiday. There must be one Seder Plate (use a 10-inch dinner plate) per table or per 10 people.

A list of the items that you must include on the Seder Plate follows. Please take special note of the indicated proportions for each person or plate.

<u>Item</u>	<u>Definition</u>	<u>Quantity</u>
Betzah	hard-boiled egg in shell	1 egg per plate
Karpas	sprigs of fresh parsley	1 sprig per person
Maror	ground horseradish, red or white, <u>not</u> horseradish mustard or horseradish sauce	1 teaspoon per person
Charoset	apple/nut mixture (recipe on page 18)	1 tablespoon per person
Salt Water	for dipping of parsley	1 - 2½ oz. cup per plate
Zeroah	shankbone of a lamb (see Special Note below)	1 bone per plate (required for Head Table only)

Special Note ...

You can obtain the shankbone from your local butcher. He will know which bone you wish. Remove the meat from the bone and then roast the bone in the oven until it is dry and brown. The shankbone is only required for the Head Table, but would be good to have on each Seder Plate.

It may not be necessary for you to obtain a bone for your Seder. If you are having a Chosen People Ministries representative lead the service; our speakers usually bring one with them.



Attention!!!

You do not need one (1) boiled egg per person. You need only one (1) boiled egg per Seder Plate.

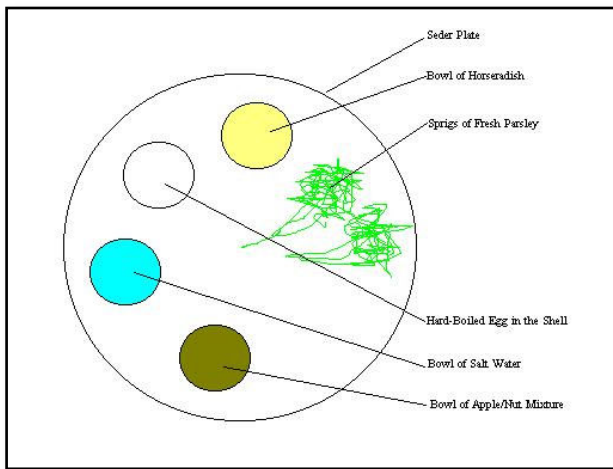
Preparing too many boiled eggs is the most common error made at church Passover banquets.

Please examine **all** instructions carefully to determine whether the amounts described are per **Seder Plate** or per **person**.

Arrangement of Ceremonial Items on the Seder Plate

Place the items listed on the previous page on the Seder Plate as illustrated below. Each item or group of items should be placed on the Seder Plate in small

containers, such as clear 6-oz cups or bowls. That is, the Charoset should be in one bowl, the Maror should be in one bowl, etc.



The Matzo Tash

This item is of major importance in the Passover Service. You must place one Matzo Tash on each table. Each Matzo Tash consists of:

- One dinner-sized paper plate
- One dinner-sized serviette
- Three full-sized, unbroken slices of matzo

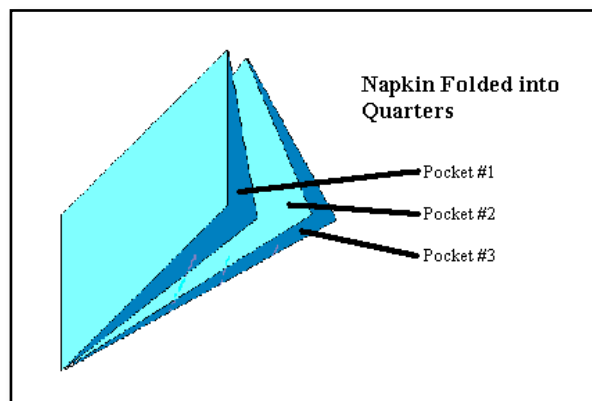
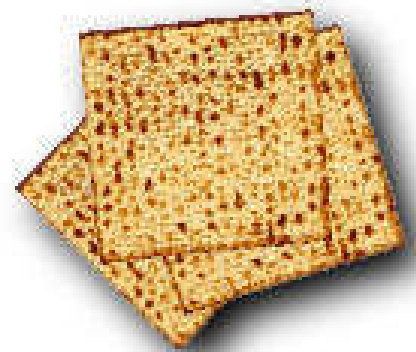
Fold one of the serviettes in quarters. Place the three whole sheets of matzo inside this serviette so that one sheet is inside each section of the serviette.

During the service, the leader will ask a volunteer from each table to remove the

centre piece of matzo, break it in two and “bury” one half in the extra serviette.

This ceremony is most important and will be explained in detail during the service.

In addition to the Matzo Tash, place **another plate of matzo on each table.** This matzo will be the bread substitute during the meal.



The Passover Menu

The following menu includes foods that are appropriate to a kosher-style Passover dinner.

Appetizers	Chopped Liver and Gefilte Fish (preferred, but optional) (may be served on one plate)
	Kosher Pickle Spears
Soup	Chicken Broth with Matzo Balls
Entrée	Roasted Chicken (or Beef or Turkey; NOT Lamb)
Stuffing	Matzo Stuffing (preferred, or potatoes if necessary)
Vegetable	Carrots, Squash, Asparagus or Broccoli (NOT Peas or Beans)
Bread Substitute	Matzo ONLY
Dessert	Jelly Roll, Sponge Cake, Brownies or Fruit Cup and/or Passover Macaroons (use no leavening)
Beverages	Coffee/Tea (use non-dairy creamer) Grape Juice (ceremonial only)

There is flexibility in the foods you choose to prepare as long as you keep in mind these important points.

First, **use absolutely no leavened foods.** Above all, that means no bread or bread products with yeast. Also, avoid vegetables that have natural yeast, such as peas or beans.

Second, kosher dietary law prohibits the serving and eating of meat and dairy products together. Therefore, **use only non-dairy creamer for beverages and do not provide butter.**

It is virtually impossible for you to prepare and serve a truly kosher meal. However, if you observe our guidelines and instructions, you can provide a kosher-style meal that will

be true to the spirit of the Passover and will not offend most moderate Jewish people.

Also, keep in mind that the Passover menu is as traditional for Jewish people as is a Christmas dinner for western Gentiles. Although you are free to make substitutions, if you do so you may lose some of the sense of Passover.

In areas where there is a significant Jewish population, you will find ingredients for the menu readily available at most food stores during Passover season. If they are not, a food store manager could order the items for you; ask for brand names such as Streit's, Manischewitz or Horowitz Margareten. Or, call a local synagogue or Jewish deli for suggestions on where to obtain the special items.

Special Note ...

Remember that traditional Jews no longer eat lamb at Passover because, since the destruction of the Temple in 70 AD, there is no longer a place to sacrifice a lamb.

Also, do not serve foods containing leaven (yeast); instead, use matzo (unleavened bread) and its derivatives. (Please note that

pita bread is NOT matzo. Do not use pita or other flatbreads as a substitute for matzo.)

As well, since Orthodox Jewish tradition forbids eating meat and milk products at the same meal, cream and butter should not be served. You may use non-dairy substitutes for these instead.



Passover Serving Schedule

The first part of the Passover meal is ceremonial and the initial place setting (see page 10) has all the required 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, you may begin serving the dinner. At that time ...

1. Serve immediately:

- a. **The Appetizers.** (Please do not place the appetizers on the table until after the ceremonial part of the service is completed. The leader will let you know when it is time to serve the appetizers.)
- b. **Matzo Ball Soup.**

2. Prepare entrée (main course) for serving.

3. Remove soup bowls and appetizer plates.

4. Serve entrée.

5. Remove dinner plates. (The leader will conclude the ceremonial part of the service either now or after coffee/tea and desserts have been served.)

6. Serve coffee and tea.

7. Serve dessert.

General Procedure for Serving. Because of time constraints of the Passover 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.

Special Note ...

You will not serve the dinner until at least 40 minutes after the service has begun.



Tips for the Cooks

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 guests arrive. Please **DO NOT** have the appetizers on the tables at this time. You will not serve the dinner itself (including the appetizers) until after the main ceremonial part of the Passover that usually takes at least 40 minutes.
2. The Passover menu is very traditional, just as turkey, cranberries and pumpkin pie are traditional for Thanksgiving and Christmas. Although you are free to make substitutions, keep in mind that, if you do, you will lose some of the Jewish flavour of your Passover experience.
3. **Do not use** dairy products or leavening (yeast, baking powder, or even regular flour) in your substitutions, especially if Jewish guests will be present.
4. 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 Corinthians 9:20).
5. 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.
6. You can prepare and freeze much of the food ahead of time, starting a week or more before the Seder (once you have an idea of the number to be served).
 - a. We find that making the soup ahead and freezing it is ideal since the chicken fat is then available to use in other recipes. Also, several smaller quantities are sometimes easier to handle than one large one.
 - b. The chopped liver is best made a day ahead, and the matzo balls are less prone to mistakes resulting in toughness if you make them the day before.

Passover Recipes

The Seder Plate

Charoset

serves 12 at 1 heaping tablespoon per person

1 cup chopped, peeled apples
¼ cup chopped nuts (preferably walnuts)
1 teaspoon honey
1 teaspoon cinnamon
1 - 2 tablespoons grape juice
grated rind of ½ lemon

Mix all ingredients. Add enough grape juice to blend the mixture. Allow to turn brown. This mixture is so tasty you may want to make a little extra.

Charoset is supposed to turn brown to represent the old-fashioned brick mortar the Israelites used in Egypt. It should be ground well; a blender or food processor is highly recommended. The above proportions are approximate. It should be sweet but the honey flavour should not dominate. The taste of each ingredient should be subtly noticeable in the final mixture. If there are nut allergy restrictions in your facility, feel free to leave out the chopped nuts.



The Appetizers

Chopped Liver

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

Chopped Liver can also be purchased ready-made at most deli counters.

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

Pour ¼ cup of oil in a skillet. Add the onions. Sauté for approximately 10 minutes then remove onions and set aside. Pour more oil in the same skillet as needed. Sauté the liver in it for 10 minutes or until done, stirring occasionally. (With multiple recipes alternate the cooking of onions and

liver.) Chop (meat grinder is best) onions, liver, and eggs very fine. Add the salt and pepper and mix well. Chill. Form into 1-inch balls or serve one large portion per table molded in a gelatin mold first. Serve cold.

Gefilte Fish

one or two small pieces per person

It is best to buy the Gefilte Fish (pronounced "guh-FILL-tuh") from a local grocery store. 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.

Don't plan on more than one or two small pieces per person; most people have to acquire a taste for this. It tastes especially good with matzo and horseradish.

In this picture, each slice of gefilte is decoratively topped with a slice of carrot.



Soup

Chicken Broth with Matzo Balls

serves 8

This soup is very traditional and is basically Chicken Broth with "dumplings" made from matzo meal.

Chicken Broth:

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

If using a 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, i.e., stuffing, matzo balls, etc.) Reheat and add matzo balls when ready for serving. Makes about 2 quarts of soup (8 1-cup servings). This recipe can be extended by adding tins of chicken broth, such as Campbell's.

Matzo Balls:

2 tablespoons fat
 2 eggs, slightly beaten
 ½ cup matzo meal (a 1-pound box of matzo meal yields about 4 cups of meal)
 1 teaspoon salt
 2 tablespoons soup stock or 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 1½-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 balls in. Cover pot and cook 30

- 40 minutes. NOTE: Cook the matzo balls as soon as they are formed into balls since they become tough if mishandled. However, they may be cooked a day or several hours ahead of time.

When preparing to serve, have soup at room temperature, or warmer, and remove matzo balls from water to soup pot, allow soup to simmer for about five minutes.

Makes 8 balls.

Stuffing or Potato

Passover Chicken Stuffing

preferred choice -- serves 5

5 matzo slices
1 cup soup stock (approximate)
2 eggs
4 tablespoons grated celery root or onion
pepper
1 tablespoon chopped parsley
4 tablespoons chicken fat (from soup stock if available)
1 teaspoon salt (not necessary if bouillon is used for stock)

Break up the matzo slices 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°F 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 slice 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
½ teaspoon cooking oil per potato
1 - 2 cloves garlic (optional)
onion slices (optional)

Soak garlic and onion in the oil for flavour, 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°F for 1 - 1½ hours until the outside is brown and crispy.

Entrée

Roast 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
garlic powder to taste (1/15 teaspoon suggested)



Place the pieces of chicken on the vegetables and roast uncovered for 20 minutes at 400°F. Turn the chicken over and roast 20 minutes longer. Lower the heat to 350°F and add ¾ cup boiling water for each 5 pounds. Cover tightly and continue cooking until tender (about 1¼ hours).

We find that using the oven in combination with an electric roaster oven works well when

doing large quantities. First, determine how much chicken will fit into the oven at one time and how many batches will be needed to cook all the chicken. Allow enough time to do the first 40 minutes at 400° in the oven. Then, transfer the chicken to an electric roaster oven to continue cooking very slowly until all chicken is roasted.

Vegetable

Lemon Carrots

serves 4

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

For this recipe, the large old carrots are better than the young ones. Frozen carrots also work well (especially frozen baby carrots). 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.

Winter Squash

These are the large, richly flavoured varieties, of which hubbard is the most widely used. Cut into 2-inch squares, remove seeds and string. Place the squares, unpeeled, on a greased baking sheet. Put ½ teaspoon of

chicken fat on each square, sprinkle with salt and pepper to taste and bake at 350F about 1 hour, or until tender. Allow 1 square for each portion.

Carrot and Apple Tzimmes

serves 4

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 cup raisins



“Tzimmes” (pronounced “*TSIM-us*”) means a fuss or excitement but, fortunately, it doesn’t necessarily mean a lot of hard work! A food processor is highly recommended for this recipe.

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.

Dessert

Passover Sponge Cake

serves 12 - 16

kosher cake mixes may be used or kosher sponge cakes may be purchased

9 eggs, separated
 1 1/3 cups sugar
 6 tablespoons water
 juice and grated rind from one lemon
 3/4 cup matzo cake meal (a 1-pound box of cake meal has enough for about 4 1/2 cakes)
 3/4 cup potato starch (a 12-oz. box of potato starch has enough for about 2 2/3 cakes)
 pinch salt



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°F oven for 70 minutes. Invert pan and let cool thoroughly before removing from pan.

Suggested Cake Toppings:

1. One cup raspberry jam per cake. Warm the jam and spoon over each piece.
2. Danish junket or dessert mix (comes in packages something like gelatin).
3. Canned fruit (thicken the juice with potato starch).
4. Fresh fruit such as strawberries with sugar.
5. Cut-up dried fruit simmered and thickened with potato starch.

Passover Jelly Roll

serves 10 - 12

1 cup matzo cake meal
 1/4 teaspoon salt
 6 large eggs
 jam or jelly
 1 cup sugar
 3 tablespoons water or lemon juice
 1 teaspoon vanilla

Heat oven to 375°F. Grease a jelly roll pan, 15 1/2 x 10 1/2 x 1 inch, 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-coloured. 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) jam or

filling. Roll again. If desired, sprinkle with confectioners' sugar. Cut in 1-inch 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; freeze them without the jam and thaw in advance so there will be time to unroll them and spread with the jam before serving.

Fudge Brownies

serves 16

3½ oz bittersweet chocolate
¼ cup butter (unsalted)
2 eggs
1/8 teaspoon salt
2/3 cup sugar
½ cup matzo cake meal
½ cup coarsely chopped walnuts

Preheat oven to 350°F. Melt chocolate and butter over hot water. Cool. Beat eggs and salt until thick and lemon-coloured. 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° for about 35 minutes. Cut into 2-inch squares while still hot. Cool in pan.

Supplies Needed

Supplies for Place Settings for 10 People:

- 1 dessert bowl (to contain the salt water for Seder Plate)
- 10 6-oz clear plastic cups (for the ceremonial grape juice)
- 20 8-oz Styrofoam cups (for water and hot beverages)
- 10 soup bowls
- 20 6-inch plates (appetizer plate, dessert plate)
- 10 dinner plates
- 4 extra dinner plates per table (for matzo, Matzo Tash, Seder Plate, appetizers)
- 10 serviettes
- 2 extra serviettes for each Matzo Tash
- 10 plastic knives
- 20 plastic forks
- 10 plastic spoons
- 10 plastic soup spoons

Other Supplies:

- tablecloths
- trays for serving
- 2 candles and holders per table matches for each table (if fire regulations allow candles to be lit)
- table decorations
- salt and pepper
- pitchers for serving beverages

Food for 10 People:

- 60 oz. grape juice
- 1 hard-cooked egg (for Seder Plate)
- 1 6-oz jar red or white horseradish (Purchase the strong kind of horseradish that is eaten with roast beef; do not use horseradish mustard or horseradish sauce. The stronger and sharper the horseradish, the better.)
- 1 bunch of parsley
- ¼ cup Charoset
- 1 box of matzo (as bread substitute and for Matzo Tash)
- 1 jar/tin of gefilte fish
- 1 large jar kosher pickles
- 1 recipe chopped liver or 1 pound of prepared chopped liver
- 1 small container of salt (for salt water on Seder Plate)
- 10 matzo balls
- 10 soup servings
- 10 stuffing or potato alternate servings
- 10 chicken quarters and seasonings
- 10 vegetable servings
- 1 cake and fruit topping or other dessert
- coffee/tea
- sugar
- non-dairy creamer

If you have any questions about the Passover Banquet procedure, don't hesitate to contact us during business hours at:

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