

PASSOVER SEDER

What you will need:

- On each table (for 10 people):
 - Tablecloth
 - 2 taper candles and matches
 - 2 small bowls of salted water
 - 2 pitchers of grape juice
 - 10 plates with Passover elements
 - ¼ hard boiled egg
 - 1 Tbsp. Charoset (see recipe below)
 - Matzo – 3 pieces (about 2 inches each)
 - teaspoon of Horseradish
 - Parsley sprig
 - 10 plastic cups (for grape juice)
 - Plate with one large piece of Matzo
 - 1 large empty bowl for hand washing
 - 1 pitcher of water for hand washing
 - 2 hand towels for hand washing
 - 1 pitcher of ice water (for drinking)

- Table up front for one male and one female leader with:
 - Special plate with Passover elements
 - Brown hard boiled egg
 - Lamb shank
 - Parsley sprig
 - Bowl of horseradish
 - leaf of romaine lettuce
 - Bowl of charoset
 - Pitcher of grape juice
 - Small bowl of salted water
 - 4 wine cups
 - Bread Bag with Matzo inside
 - Napkin (for hiding Afikomen)
 - Bowl for handwashing
 - Pitcher of water for handwashing
 - 1 handtowel

- Hide slices of bread

- Basket of Prizes for the kids (for finding the Afikomen)

Charoset

*There are many recipe variations online. Here is one from the Food Network.

Prep Time: 20 min

Level: Easy

Yield: 4 to 6 servings

Ingredients:

- * 6 cups peeled, cored and grated Granny Smith apples
- * 2 lemons, juiced
- * 1 cup roughly chopped walnuts
- * 1 cup golden raisins
- * 1/2 cup honey
- * 1 teaspoon cinnamon
- * 1/4 cup kosher for Passover sweet red wine

Directions:

In a large bowl combine all of the ingredients. Serve.