

HOW TO PLAN HOME PASSOVER SEDER

SEDER ITEMS YOU WILL NEED: (this is for a set up for 8 people per table)

YOU CAN DO IT 2 DIFFERENT WAYS: ONE LARGE SEDER PLATE TO BE SHARED (*family style*) for 8 PEOPLE, OR INDIVIDUAL DESSERT SIZE PLATES FOR EVERYONE.

If you use the **one large seder plate for 8 people...**

Be sure to put enough of the following on the plate so everyone has enough.

8 sprigs of parsley	8 - 1 tsp. servings of horseradish per person
8 - 1 Tbl Servings of Charoses (<i>see recipe</i>)	8 pieces of matzo (the size of a graham cracker)
2 roasted eggs, cut in qtrs, each gets a qtr (<i>hard boiled</i>)	1 shank bone of a lamb (<i>or you can use a clean chicken leg bone</i>)

Each table should have:

8 - small dessert plates	4 - small bowls of <u>very</u> salty water (2 people can share)
8 - 6 oz. glasses of grape juice or wine	
8 - small paper napkins for wine dipping	1 or 2 candles and matches

If you use **individual dessert size plates**, you would put one of each of the above elements on individual plates. The rest would be the same.

In addition to those items, the leader will need the following extra items:

- 3 **unbroken** whole sheets pieces of matzo
- * **Matzo tosh to hold the 3 pieces of matzo** (or a large linen or nice napkin)
- * **Linen or nice napkin** (to wrap Afikomen, the piece of matzo that will be brokenor)
- Bowl of clear water for hand washing and a small hand towel

You will need to set an extra place setting for Elijah the prophet.

Charoses Recipe

4 apples, pared and chopped	1 tsp. Honey or sugar
½ cup chopped walnut pieces	½ tsp. Cinnamon
2 Tbl. Red wine or grape juice	1 Tbl. Grated lemon (optional)

Chop apples to the size of a small English pea, mix all other ingredients together. Mixture should resemble bricks and mortar. Add the grape juice or wine, enough to hold together, should not be "soupy". This should make enough for 12-15 people. **Multiply recipe as needed.**

* When buying **Horseradish**, look for it in the **refrigerated section** of the grocery store. Get straight horseradish, **NOT the sauce or creamy condiment**. KRAFT makes one, but there are others.

Meal Suggestions:

Matzo Ball Soup (*You can buy a mix at Tom Thumb at Coit & Campbell Rd or Preston & Forest*)
Chicken, Brisket or Fish Roasted Potatoes or Kugel Green Vegetable
Leaven free dessert like Macaroons or Puddings or lots of recipes are online; **mixes for desserts can also be purchased at stores listed above.**

*** Check with Central Market-Plano, last year they offered complete Passover dinners for purchase.**

If you have any questions, please feel free to call me at 972-271-4976.
Karen Rose