

Preparation Checklist

with Seder Plate Recipes

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Pre-Event Checklist

A list of “to do’s” that can be done before the Passover Experience

Spiritually Prepare

- ☐ Purge yourselves all evil thoughts. Put on a new life.
“Search me, O God, and know my heart!” Psalm 139:23-24
- ☐ Clean your home/venue (the Jews would throw all yeast (leaven) from their house for the week before Passover) (note: yeast is a symbol of the spread of influence, good or evil)
- ☐ Plan to wear best, clean (yeast free), nicely pressed clothes

To Do Before

- ☐ Invite Guests
- ☐ Tables and Chairs
- ☐ Prepare the music and sound system if needed
(Don’t underestimate the need for a sound system. You want to be sure every guest can hear well.)
- ☐ Print Haggadah (program) for each guest

To Prepare

- ☐ Roast the eggs
- ☐ Roast the Shank Bone
- ☐ Charoset
- ☐ Red juice
- ☐ Cut greens (lettuce)
- ☐ Grate horseradish (or chop parsley)
- ☐ Bake (or buy) Matzah
- ☐ Meal for guests (or invite them to bring a meal to share, it is fun to use Jewish recipes)

Event Checklist

- ☐ Prelude and Postlude Hebrew music
- ☐ Music for songs being sung during Passover (optional)
- ☐ Tables and chairs for all guests and one empty chair for Elijah
- ☐ Cushion for leaders
- ☐ Table cloths
- ☐ Flatware, two napkins, bowl, plate and a cup for all guests
- ☐ Seder plate for each table (see Seder Plate recipes below)
 - ☐ Charoset (apple, nuts, cinnamon, juice mixture)
 - ☐ Bitter herbs (horse radish or parsley)
 - ☐ Greens (lettuce or celery)
 - ☐ Roasted egg
 - ☐ Roasted shank bone
 - ☐ Salt (and water in bowl)
- ☐ Pitcher of red juice for each table
- ☐ A plate with three matzah, place napkin between each
- ☐ Candle for each table
- ☐ Haggadah (program) for each guest
- ☐ Decorations as needed
- ☐ Meal (it is fun to try new Hebrew recipes), enough for your whole family and all guests

Invite Seder Readers

- ☐ The youngest reader at each table
- ☐ Guest Reader of a Psalm passage
- ☐ Leader(s) for the group (if you are not leading)

Each Table Will Choose

- ☐ A father
- ☐ A mother
- ☐ Youngest (must be able to read)

Set Up

Seder Plate:

- ☐ Charoset: Mortar (apple, nut, grape juice, cinnamon mixture)
- ☐ Maror: Bitter Herb (horseradish or onion)
- ☐ Karpas: Greens (parsley, lettuce or celery)
- ☐ Baytzah: Roasted Egg
- ☐ Zeroah: Lamb (Shank) Bone (optional chicken legs)



Each Table:

- ☐ Seder Plate with charoset, bitter herb, greens, maror, shank-bone, roasted egg
- ☐ Pitcher of red grape juice
- ☐ Bowl of salt water, strategically placed around the table (between every other place setting)
- ☐ Candle (can be battery operated)
- ☐ 3 unleavened bread/cracker (on a plate, layer the bread with a napkin between each piece and another to cover them all)
- ☐ Have each table choose a mother, father (leader) and youngest (who knows how to read) for each table, everyone else will be children.

Each Place Setting:

- ☐ 2 napkins (one for drying hands and other for drops of grape juice)
- ☐ 1 wet napkin on small plate (to wash hands) or hand sanitizer
- ☐ A cup for juice
- ☐ Plate & utensils (for the meal)
- ☐ Haggadah (Passover program with blessings and songs) printout for each person

Passover Meal:

- ☐ The meal is eaten at the 10th step of 14
- ☐ Have the meal, flatware and plates ready (or have guests bring their own)

Seder Plate Recipes

Roasted Shank Bone

Choose your favorite roasted lamb recipe
(this is symbolic, you may substitute any meat or vegan recipe)

Matzah - Unleavened Bread

2 cups flour

Water as needed

Pinch of salt

Knead together until soft and fine. Divide into 3 equal parts. Roll out like pie crust. Set on greased cookie sheet and use a fork to lightly puncture the dough in many places. Bake at 400° until lightly browned. Turn over. Bake until brown. Don't break loaves. Cover and place at Seder table.

Charoset

2 tart unpeeled apples, grated

1/2 cup walnuts, chopped

3 T grape juice

1 T honey

1/4 t cinnamon

Mix to a paste and serve on Seder plate.

Roasted Eggs

Place eggs into muffin tin with small amount of water. Bake at 400° for 30 minutes. Eggs will brown and/or be spotted when done.