

Seder Details

Service begins at 6:13 pm

Dinner served approximately 7:15 pm

TABLE SETTING:

Include one empty seat for Elijah

1 Small bowl or ramekin of salt water per setting

8 Matzahs per table stacked up

1 Gallon of Grape juice

1 hand washing bowl with pitcher of water and napkins

1 Seder Plate

1 bowl with of charoset

1 small bowl of grated horseradish

SEDER PLATE:

Seder Plate will need the following items:

Bitter Herb (parsnip, horseradish root) cut in 2 inch length

Horseradish, ground, not creamed, 1 TBS

Parsley (8 sprigs)

Roasted whole egg (boil eggs in black tea)

Chicken wing (cooked)

Charoset (large spoonful)

MENU:

Matzah Ball Soup

Beef Brisket

Potatoes

Green Beans

Desserts (all non-yeast) Macaroons and fresh fruit served family style

BEVERAGES:

Iced Tea

Coffee

Decaf Coffee

Water

CHAROSET RECIPE

1 Gallon

16 apples

1 cup chopped dates

2 cups golden raisins

4 cups walnuts

6 Tablespoons Cinnamon

¼ cup Sugar

6 Tablespoons Honey

4 cups Grape Juice

¼ cup lemon juice

Toss chopped apples in lemon juice, then toss all fruits and nuts. Mix cinnamon and sugar and add to mixture, then toss with honey. Last add grape juice. Keep refrigerated.