

Seder Dinner Checklist

For a Seder dinner, you'll need the basics for the Seder Plate and traditions outlined in the Haggadah.

The Seder plate will sit in the center of the table and consists of:

- Bowl or cup of saltwater
- Lamb shankbone (actual or stand-in)
- Roasted or hard-boiled eggs; recipe below
- Bitter herbs - horseradish (whole root and/or mashed) and lettuce or parsley or celery
- Charoseth; recipe below
- Leafy green or green herbs

The table will also need:

- A good supply of matzo, with 3 set aside on their own wrapped in a clean cloth or napkin on a plate
- A second cloth or napkin for the afikomen
 - If you have children: a prize for the finding
- Enough wine or juice for everyone participating to have four cups through the course of the meal. The cups should be sized appropriately to how much you want to drink in one meal.
- A few candles and matches
- A bowl or basin with warm water for "washing hands" along with a hand towel
- Copies of the Haggadah for everyone to read & recite along with the leader

In addition to the Seder plate and accompanying rituals explained in the Haggadah, you can enjoy a traditional Passover feast of roasted chicken, veggies and potatoes, matzo ball soup, and macaroons. Check out the recipes provided below for roasted veggies and potatoes, matzo ball soup, and macaroons, or feel free to use your own. For the roasted chicken, we suggest purchasing a pre-roasted rotisserie chicken from the grocery store.

Seder Plate Recipes

Roasted Eggs

(Serves 6)

INGREDIENTS

- 6 large eggs
- water

Instructions

1. Cover the eggs in a saucepan with cold water - add enough water so the eggs are covered by about 1-2 inches of water
2. Heat on high to a rolling boil.
3. Turn off the heat (keeping pan on hot burner), cover and let sit for 12 minutes.
4. Preheat the oven to 350 degrees.
5. Strain the water from the pan and run cold water over the eggs.
6. Place eggs directly on the preheated oven rack.
7. Roast until eggs begin to get brown markings and a few cracks.

Charoseth

(Serves 6)

INGREDIENTS

- 6 apples (Gala work well)
- 1 cups chopped walnuts (finely)
- 1 tsps white sugar
- 1/2 tsp cinnamon
- 3 tsps honey
- 1/3 cup Manischewitz Wine

Instructions

1. Peel, core and chop apples.
2. Add walnuts and mix.
3. Add cinnamon and sugar and mix again.
4. Add honey and wine and mix up one last time.

Passover Feast Recipes

Matzo Ball Soup

(Serves 6)

Ingredients

- 3 large eggs
- 3 tbsps chicken schmaltz (available at butcher shops or in the meat markets of large supermarkets or vegetable oil)
- 1 ½ tsps salt
- ¾ cup matzo meal
- 10 cups chicken stock (Homemade Chicken Stock, or canned low-sodium chicken broth, skimmed of fat)
- 3 carrots (medium, sliced into 1/2-inch-thick rounds)
- 2 parsnips (medium, peeled and sliced into 1/2-inch-thick rounds)
- fresh dill (for garnish)

Instructions

In a medium bowl, whisk together eggs and chicken fat until combined. Whisk in ¼ cup water and salt. Add matzo meal, and whisk until combined. Cover and refrigerate batter until firm, 2-4 hours.

Line a baking pan with parchment. Bring chicken stock to a boil in a large wide saucepan, and reduce heat to a simmer.

Slightly dampen your fingertips, and form 2 heaping tablespoons of batter into a 1 1/2-inch ball, being careful not to compress the mixture too much. Place ball on the prepared pan. Repeat process with remaining batter.

Using a large spoon, slide the matzo balls into the simmering stock. Once all the balls have been added, cover and cook for 10 minutes. Add carrots and parsnips, cover, and continue cooking for 20 to 25 minutes, until the vegetables are tender and the matzo balls are cooked through. To test if the matzo balls are done, remove a ball from the water, and slice in half. The color should be light throughout. If the center is darker, cook 5 to 10 minutes more.

To serve, fill the soup bowls evenly with soup and vegetables, allotting each person one or two matzo balls, depending on his or her appetite. Garnish with fresh dill, and serve immediately.

Roasted Potatoes and Vegetables

(Serves 6)

Ingredients

- $\frac{3}{4}$ lb baby carrots (peeled, about 1.5 heaping cups)
- $\frac{3}{4}$ lbs parsnips (peeled, cut into 1-inch cubes)
- $\frac{1}{2}$ lb sweet potatoes (peeled, cut into 1-inch cubes, about 1.25 cups)
- $\frac{1}{2}$ lb turnips (peeled, cut into 1-inch cubes, about 1 cup)
- 2 $\frac{1}{2}$ Tbsp olive oil
- $\frac{3}{4}$ tsp paprika
- $\frac{3}{4}$ tsp dried thyme
- pepper
- salt
- 3 cloves garlic (sliced)
- 1.5 Tbsp chopped parsley (optional)

Instructions

Place one rack in upper third of oven and a second in lower third; preheat oven to 425°F. Place carrots, parsnips, sweet potatoes and turnips in a large bowl and toss together with oil, paprika, thyme, salt and pepper. Spread out on two rimmed baking sheets.

Roast for 20 minutes, stirring occasionally. Rotate pans and add garlic to one pan. Continue roasting until vegetables are just tender and slightly browned, 10 to 15 minutes more.

Toss all vegetables together with parsley, if desired, and transfer to a serving dish.

Macaroons

Ingredients

- 3 large eggs (well beaten)
- 3/4 cup sugar
- 1/2 pinches salt
- 1/2 tsps almonds (lemon or vanilla extract)
- 4 1/2 cups sweetened coconut flakes
- chocolate (optional: melted, for drizzling)

Instructions

Preheat oven to 350. Spread parchment paper over a large cookie sheet or a greased baking sheet.

In a large mixing bowl, whisk together eggs, sugar, salt and lemon or vanilla extract. Blend in coconut until completely moistened. Let this sit for about 5 minutes for the coconut to absorb the egg mixture. It's not supposed to be like batter, more like well-moistened clumps of coconut.

Drop generous spoonfuls onto the baking sheet and bake for 20 to 25 minutes, until macaroons are golden brown with crisp edges. Transfer to a rack to cool.