

GATHER YOUR FAMILY

Our Passover packet is made for 3 types of groups or people. Regardless what group you find yourself in, you are certain to have a special experience.

The ***Follow Along*** group

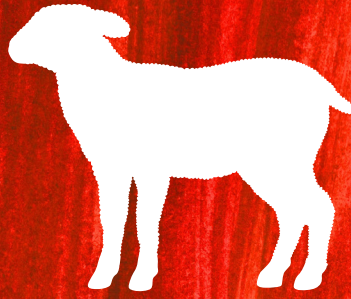
Use this packet to read about the Seder elements during our live event.

The ***Seder Plate Participation*** group

Use this packet to gather items and set your own Seder plate to participate during our live event.

The ***Full Seder Meal Experience*** group

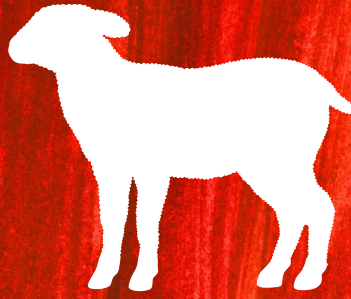
Use this packet to gather items, set your own Seder plate, and cook a meal for those with whom you're enjoying our event. While we won't be having a meal during our live event, you are welcome to participate in a full Seder dinner during or after the event for a full experience.



ON THE SEDER PLATE

Below are items needed for one Seder plate/demonstration sampler per table of 6-8 people. This list is for those wishing to provide a plate to be sampled by attendees, but is not required to enjoy our online Passover Seder.

ITEMS	INSTRUCTIONS
Shank bone	One per table. This can be secured at a butcher. If they charge you, use chicken bone instead.
Egg	One per table, hard-boiled. Don't peel.
Parsley	Wash the parsley and put enough at each table for each person to eat a little.
Horseradish	Just enough for each person to taste.
Charoset	One-half cup per plate. See recipe on next page.
Matzoh	Unsalted flat cracker. Comes in boxes of about 12. You will need three sheets wrapped in a white napkin at each table, plus enough extra for each person to taste.
Grape Juice	At least six ounces per person.
Bowl of water	To be used as a finger bowl. Each person dips fingers in water, and then dries them with a towel.
Bowl of salt water	One on each table. Used to dip parsley in.
Candles	Two candle holders and candles either white or blue.
White cloth	One cloth used to cover matzoh.



RECIPES

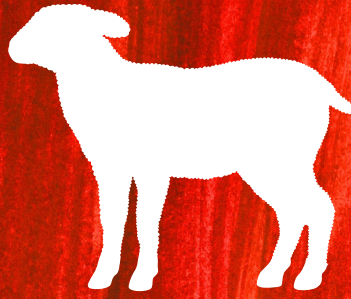
Charoset | makes 2 cups

INGREDIENTS

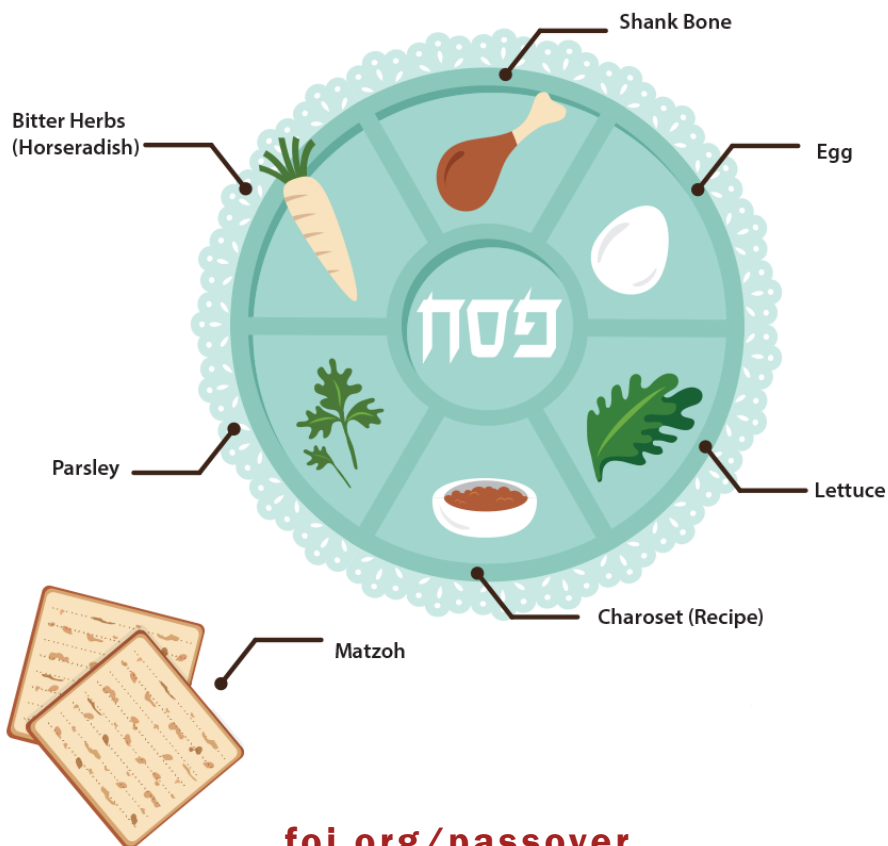
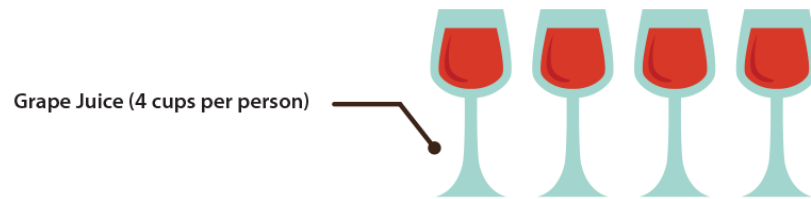
2 medium red
apples grated
2 tbsp. chopped
walnuts
2 tsp. cinnamon
1 tbsp. grape juice

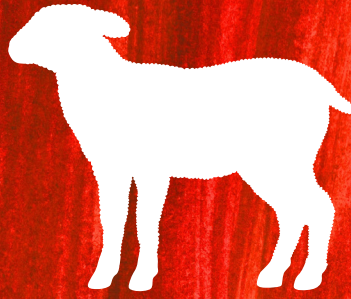
DIRECTIONS

Mix them all together



SET THE SEDER PLATE

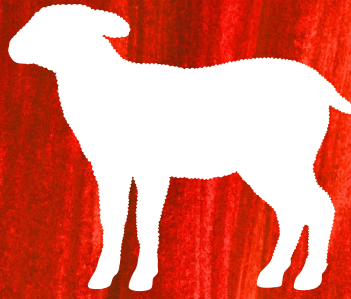




A TYPICAL SEDER MEAL

Below are suggested dishes to serve at a Seder meal. Hosts can choose to serve as few or as many dishes as they wish at their own Passover meal. This list is for those who want to provide a meal for attendees, but is not required to enjoy our online Passover Seder.

Appetizer	Gefilte fish (cut into bite-size pieces)
Matzoh Ball Soup	See recipe on next page
Main Course	Choose one (recipes included for the following four): Apricot Chicken Jerusalem Chicken My Daughter's Favorite Chicken Mr. Brisket's Brisket
Side Dishes	Salad Potato Kugel Green Beans Roasted Potatoes
Dessert	Buy Manischewitz mixes for brownies, sponge cake, or others you see. Store bought macaroons are wonderful as well.



RECIPES

Matzoh Ball Soup | makes about 8 balls

INGREDIENTS

2 tbsp. of vegetable oil

2 large eggs, slightly beaten

½ cup Manischewitz matzoh meal

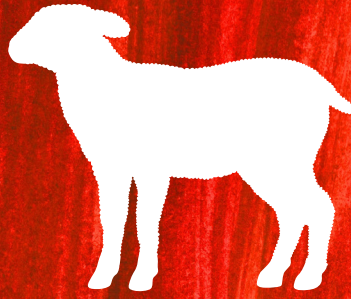
2 tbsp. soup stock or water

1 tsp. salt, if desired

4 qts. of chicken broth or prepared chicken soup

DIRECTIONS

1. In a bowl beat eggs; add oil, matzoh meal, and salt. Blend together. Add broth or water and mix until uniform.
2. Cover mixing bowl and place in refrigerator for 20 minutes.
3. In the meantime, bring 6 cups salted water to a brisk boil in a 4 quart pot.
4. Remove chilled matzoh ball mixture from the refrigerator. Wet hands, and form batter into matzoh balls, approximately 1 inch in diameter.
5. Reduce heat. Drop matzoh balls into pot of boiling water.
6. Cover tightly and simmer until thoroughly cooked, about 30-40 minutes.
7. Remove matzoh balls from water and place in room temperature or warmer chicken broth or chicken soup.
8. When ready to serve, allow soup to simmer for about 5 minutes.



RECIPES

Apricot Chicken | serves 6–8

INGREDIENTS

6 baby chickens halved (or two whole chickens, cut up)

salt, pepper, ginger

32 oz. canned apricots

1/3 cup orange juice

1 tbsp. syrup

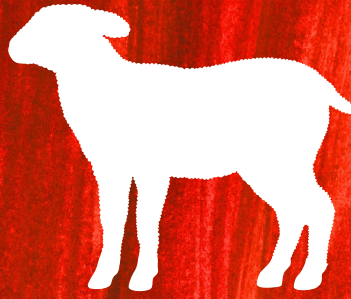
1 tsp. ginger

1 tsp. soy sauce

1 tbsp. lemon juice

DIRECTIONS

1. Sprinkle chicken with seasonings, rub with oil, and grill until brown and tender.
2. Place in a large casserole with lid.
3. Sieve apricots together with juice.
4. Add remaining ingredients and bring to a boil.
5. Pour over chicken and simmer for 10 minutes in oven with lid on.
6. Remove cover and simmer another 10 to 15 minutes, ensuring that chicken is well coated with sauce.
7. Serve hot or cold.



RECIPES

Jerusalem Chicken | serves 4

INGREDIENTS

1 pkg. Hollandaise sauce (Knorr's)

3 tsp. tarragon leaves

Seasoning salt

Lemon pepper

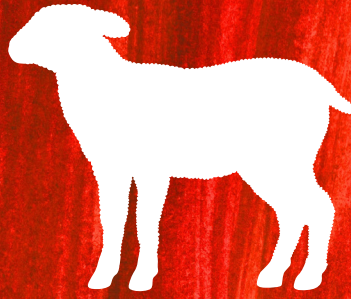
1 lb. mushrooms, sliced

1 (14 oz.) jar artichoke hearts

4-6 chicken breasts, boned & skinned

DIRECTIONS

1. Mix all ingredients together.
2. Pour over chicken breasts.
3. Cover with foil.
4. Bake at 350 degrees for 35 minutes.
5. Remove foil and bake for 20 minutes more.



RECIPES

My Daughter's Favorite Chicken | serves 4

INGREDIENTS

4-5 Boneless/
Skinless Chicken
Breasts (2 lbs.)

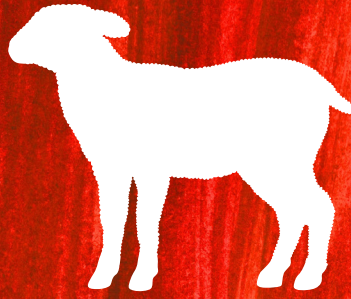
1 pkg. dry onion
soup mix

1 bottle Italian
salad dressing

1 (8-oz.) jar apricot
jam (may also use
peach or plum)

DIRECTIONS

1. Cut chicken into strips if desired.
2. Combine soup mix, dressing, and jam.
3. Pour sauce over chicken.
4. Bake at 350°F for about 30 to 40 minutes or until juices run clear and chicken is tender.



RECIPES

Mr. Brisket's Brisket | serves 8-10

INGREDIENTS

1 beef brisket (6-8 lb.)

1 (12 oz.) bottle chili sauce

1 (12 oz.) can cola

1 packet onion soup mix

DIRECTIONS

1. Preheat oven to 325°F.
2. Place meat in large roasting pan, fat side up. Combine remaining ingredients and pour over meat.
3. Cover and cook 3-5 hours, or until fork-tender.
4. Pour off juices into a container and place in refrigerator uncovered. Cool meat, then wrap and chill overnight.
5. To serve, preheat oven to 350°. Remove fat fayer from meat and discard. Slice meat across grain as thick as desired.
6. Place meat in roasting pan. Remove congealed fat from juices and bring mixture to a boil in a saucepan.
7. Pour juices over meat; cover and place in oven just until hot.
8. Cook 1-2 hours.

Note: Can also be done with veal brisket.