



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. Our live event will include a shortened meal as part of the demonstration. You are welcome to participate in a full Seder dinner during or after the event for a fuller experience.

*Best option for our online demonstration



SHOPPING LIST

Your at-a-glance grocery shopping list to set the elements. Serves 6–8 people (1 table).
See “On the Seder Plate” page for further instruction.

- Shank bone or chicken bone
- Egg
- 1 bunch parsley
- 1 small jar horseradish
- 2 medium red apples
- 1 package chopped walnuts
- Cinnamon
- 1 box matzoh
- Grape juice
- Water
- Salt
- 2 candles
- 1 large white cloth napkin



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

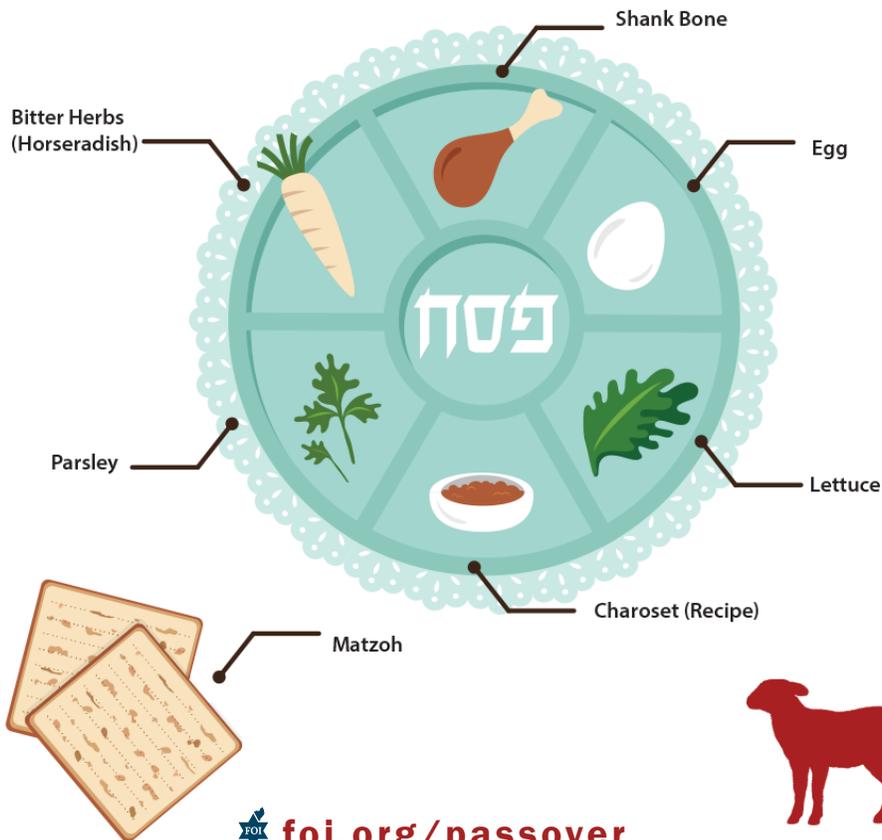
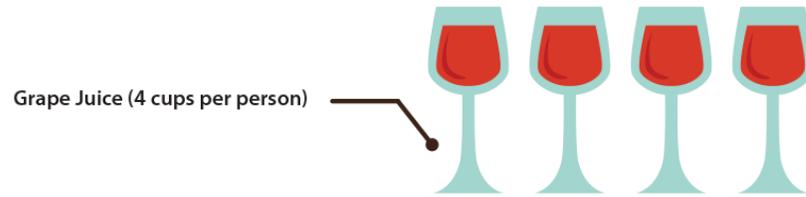
2 medium red
apples grated
2 tbsp. chopped
walnuts
2 tsp. cinnamon
1 tbsp. grape juice

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) <i>only recommended for adventurous eaters!</i>
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	Passover Sponge Cake Nut Cookies <i>You can buy Manischewitz mixes for brownies, sponge cake, or other desserts. Store bought macaroons are wonderful as well.</i>



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.



RECIPES

Potato Kugel | serves 8–10

INGREDIENTS

Oil

1–2 tbsp matzoh cake meal

5 large potatoes, peeled and washed (about 2 lbs)

5 large onions, peeled

3 extra large eggs

1 tbsp kosher salt

1 tsp white pepper (or to taste)

DIRECTIONS

1. Preheat oven to 375°F.
2. Using the fine shredding disc of a food processor, shred the potatoes and onions together. Let sit for just a minute to allow the liquid to rise to the top. Pour off as much of the excess liquid as possible without losing any of the vegetables.
3. Pour into a large mixing bowl and add the matzoh cake meal. Stir thoroughly and let sit for about one minute.
4. Add the salt, pepper and eggs and mix thoroughly.
5. Pour about 1/4 cup vegetable oil evenly over the bottom and sides of a glass baking dish (9×13 for a thick kugel or 10×15 for a thinner kugel).
6. Pour potato mixture into dish.
7. Bake until deep golden brown. Let sit for about 15 minutes before serving.



RECIPES

Green Beans with Honey Tahini Glaze | serves 8

INGREDIENTS

1 tbsp Tamari or soy sauce
2 tbsp honey
2 tbsp tahini (sesame paste)
Kosher salt and freshly ground black pepper
1 tbsp olive oil
1 lb trimmed green beans
1 tbsp minced garlic
2 tsp orange juice
1 tsp finely grated ginger

DIRECTIONS

1. Preheat oven to 425°F.
2. Spread beans in a 9×13-inch baking dish; drizzle with olive oil and sprinkle with salt and pepper to taste. Toss to coat beans evenly.
3. Roast for 10 minutes.
4. Meanwhile, whisk together the tahini, honey, tamari, garlic, orange juice, and ginger in a small bowl.
5. Remove beans from oven.
6. Pour honey-tahini mixture over beans and toss to coat evenly.
7. Return beans to oven and roast for 10–12 additional minutes, until brown and starting to shrivel.
8. Transfer to serving plate and sprinkle with additional salt and pepper to taste.



RECIPES

Roasted Potatoes | serves 8

INGREDIENTS

2 lbs small unpeeled red potatoes

2-3 tbsp olive oil

2 garlic cloves, minced

1 tbsp minced fresh rosemary or 1 tsp

dried rosemary, crushed

1/2 tsp salt

1/4 tsp pepper

DIRECTIONS

1. Preheat oven to 450°F.
2. Cut potatoes into wedges.
3. Place potatoes in a 13x9-in. baking dish.
4. Drizzle with oil.
5. Sprinkle with the garlic, rosemary, salt and pepper; toss gently to coat.
6. Bake until potatoes are golden brown and tender, 20-30 minutes.



RECIPES

Sponge Cake

INGREDIENTS

8 eggs separated

1 cup sugar

2 tbsp. potato flour

1 cup matzoh cake meal

juice of 1 orange

grated rind of 1 orange

pinch of salt

DIRECTIONS

1. Preheat oven to 350°F.
2. Beat egg whites and the salt in a mixing bowl.
3. As soon as they begin to foam begin adding the sugar gradually.
4. When all the sugar has been added continue the beating until the mixture holds its shape.
5. Beat the yolks with the orange juice and the orange rind.
6. Slowly add to the egg white and sugar mixture.
7. With the beater still going add the cake meal and the potato flour a spoonful at a time.
8. Bake in a spring form tube pan for one hour.
9. Invert on a wire rack and cool before removing the rim of the pan.

For Cupcakes

10. To make cupcakes, bake batter in muffin pans lined with paper cups.
11. When baked, spread with jelly and sprinkle with chopped nuts or grated fresh coconut or make a plain cocoa icing.



RECIPES

Nut Cookies

INGREDIENTS

6 eggs
1 cup sugar
grated rind of 1 lemon
3 tbsp. oil
2/3 cup ground nuts
1 cup matzoh cake meal
2 tbsp potato flour
pinch of salt

DIRECTIONS

1. Preheat oven to 400°F.
2. Beat the eggs and sugar.
3. Add the rest of the ingredients. Mix well and let the mixture stand for about ten minutes.
4. Drop by the teaspoon onto an oiled cookie sheet, allowing room for spreading.
5. Sprinkle with sugar.
6. Bake for 15 to 20 minutes.

Shredded fresh coconut may be substituted for ground nuts.



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