

CONGREGATION SHEMA YISRAEL'S PASSOVER SEDER INSTRUCTIONS

Head Table:

The Seder will be led from the head table. The head table should be pre-set like the other tables, except it needs two white candles that are either 10 or 12 inches tall, with candlestick holders and matches.

If others are to be seated at this table, make sure that there is a double space for the leader to work from.

Guest Tables:

Each table should be pre-set with the following items (based on a table for 10):



1 white tablecloth (paper or cloth)

If you are only serving grape juice, use either 1 large bottle of grape juice (96 ounces). If wine will be served, use 1 large bottle of grape juice and 1 bottle of Mogan David Concord Grape or Manischewitz Concord Grape wine per table (We will drink four 2 ounce cups of wine or grape juice per person during the meal).

1 half box of full sized matzas (not the small crackers); put the matza on a plate



1 small bowl or cup of salt water (custard size cup)

1 medium to large bowl of warm water (used for a ceremonial washing of hands)

Extra napkins to wipe hands

Each place setting should have:

1 cup for grape juice or wine

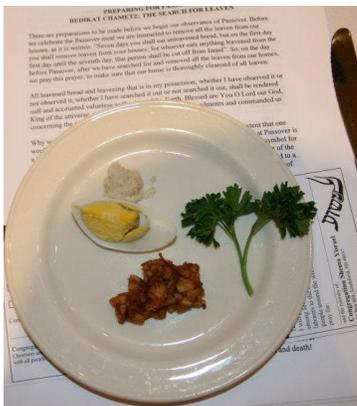
1 small plate with the following items:

1 quarter of a hard boiled egg (without shell)

1 teaspoon of ground horseradish

1 tablespoon of charoset (recipe attached)

1 sprig of parsley



The person who will lead the Seder will arrive 45 minutes in advance. Please inform the cooks that the ceremony before the main food part of the meal will take about an hour and fifteen minutes. The entire Seder will last about 2 1/2 to 3 hours.

RECOMMENDED MENU FOR THE PASSOVER SEDER MEAL

PLEASE! DO NOT USE ANY PORK, SHRIMP OR LOBSTER!

First Course (Choose one or more of the following)

chopped liver (recipe included)

gefilte fish with horseradish (purchased in stores)

chicken matza-ball soup (recipe included)

relishes/salad

Main Course

Beef, turkey or chicken

Side Dishes (Choose two or more of the following)

Tzimmes (recipe included)
Potato kugel (recipe included)
Farfel (recipe included)
Vegetable

Dessert (Choose one or more of the following)

Macaroons (eaten at Passover. Are easily obtained at store)
Passover cakes (recipes included)
Fruit compote, fresh or dried fruit
Coffee and tea should be served

PASSOVER RECIPES

Passover is a family holiday with great food. In spite of restrictions against any yeast or flour-leavening agents, the foods of Passover are delicious. Alternative recipes can be found on the internet at sites like: <http://www.food.com/recipes/passover>

Charoset

15 apples of mixed varieties
1/2 tsp cinnamon
2 mashed bananas
Optional: 1/2 cup chopped raisins or dates
Optional: honey to taste
Optional: sweet wine or grape juice (enough to make it moist, not watery)
Please don't use any nuts.

Peel, core and dice the apples. They should be the consistency of relish. Mix with remaining ingredients. Serves 20. Allow apples to turn brown from exposure to air. The mixture should be a brownish color.

Chicken Soup

1 chicken 4 pounds
3 quarts water
1 Tbl salt
pinch of nutmeg
3 small onions
2 carrots peeled
4 celery with tops

Bring ingredients to boil in a deep kettle. Uncover kettle and reduce heat. Simmer about 3 hours. Skim when necessary. Remove chicken to a platter. Add matza balls to soup. Serves 8.

Matza Balls

May use mix from the grocery store or the following recipe:

2 Tbls chicken fat
2 eggs slightly beaten
1/2 cup matza meal
1 tsp salt
2 Tbls soup stock or water

Mix melted fat and eggs together. Add remaining ingredients. Place in refrigerator at least 20 minutes to set. Boil 2 quarts salted water and drop 1 Tbl-sized balls of matza meal mixture into it. Boil 30 to 40 minutes. Spoon matza balls into chicken soup before serving.

Chopped Liver

one pound chicken livers one tablespoon chicken fat
3 hard boiled eggs 3 medium onions chopped

Saute onions in chicken fat and then add livers. Be careful not to overcook livers. Centers should remain slightly pink. Season with salt, pepper and garlic powder to taste. Grind together with eggs in meat grinder or food processor till smooth. You can add extra chicken fat for additional flavor. Serves 10.

Gefilte Fish

This may be bought bottled or in cans in the grocery store. Serve one patty per person with a teaspoon of horseradish on the plate.

Potato Kugel

4 to 5 large potatoes 1 onion
2 eggs 1/4 cup matza meal
1 tsp salt pepper and garlic powder to taste
2 Tbl chicken fat

Grate potatoes and onion. Beat eggs till thick and add to potatoes along with remaining ingredients. Mix well with fork. Placed in greased casserole or pie-plate. Bake at 350 for 50 minutes or until light brown. Serves 5 to 6.

Farfel

2 Tbl vegetable oil 1 onion diced
1 4 oz can mushrooms 8 oz uncooked farfel
1 to 1 1/2 cups water salt and pepper to taste

Saute onion till golden brown. Adds mushrooms and saute one more minute. Next add farfel, water and seasoning. Cook over low flame for 20 minutes stirring occasionally. Transfer to a casserole dish and heat in oven with extra chicken fat to keep warm. Serves 6 to 8.

Tzimmes

1 pound of carrots cut into 1/4 inch pieces
6 sweet potatoes (you may substitute 3 with white potatoes)
1 cup pitted prunes (cut into quarters)
1/2 cup dried apricots (cut into quarters)
1 cup orange juice
1/2 cup honey
1/2 tsp salt
1/2 tsp cinnamon
butter

Cut potatoes into 1/4 inch chunks and boil with carrots till tender but firm. Oil a shallow baking pan and pour drained vegetables along with dried fruit into the pan. Mix remaining ingredients and pour evenly over caserole. Dot top with butter and bake at 350 for 30 minutes. Serves 8.

Orange Passover Cake

9 eggs seperated
3/4 cup matza meal
2 tps cinnamon

3/4 cup honey
1 Tbl grated orange rind
1/2 cup finely chopped walnuts
1 cup shredded carrots
1/2 cup raisins
1/2 can frozen orange juice concentrate (3 oz) thawed

Beat egg whites until stiff and set aside. In another large bowl beat yolks till thick and gradually beat in honey. Combine dry ingredients and add to yolks alternately with orange juice concentrate. Stir in carrots, nuts and raisins. Drain extra liquid. Fold this mixture into the beaten whites. Turn into 10 inch tube pan (ungreased). Bake at 325 for 55 to 60 minutes or until golden brown. Invert pan on cake rack until cool. This cake is good plain or with cream cheese icing.

Cream Cheese Icing

1/2 pound cream cheese
2 Tbl sour cream
juice of 1/2 lemon
1/2 tsp vanilla
1/4 cup honey
garnish with orange sections

Combine all ingredients except oranges until smooth. If you are only going to ice the top of the cake, a 1/2 recipe is sufficient.

Sponge Cake

8 eggs separated
1 1/4 cups sugar
1/4 tsp salt
juice and grated rind of 1 lemon
1/2 tsp cinnamon
1 cup potato flour

Beat yolks and sugar till light and fluffy. Add lemon juice, rind and cinnamon. Beat eggs whites with salt till very stiff, and fold into yolk mixture. Sift potato flour and fold in lightly but thoroughly. Bake in ungreased tube pan at 350 for 50 minutes. Invert pan on a wire rack, and cool completely before removing from pan.

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