

# THE PASSOVER SEDER

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## A PREPARATION GUIDE

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A Companion to

**A PASSOVER HAGGADAH**

**FOR**

**BELIEVERS IN**

**Y'SHUA HA'MASHIACH**

**(JESUS THE MESSIAH)**

# THE PASSOVER SEDER

## PREPARATION GUIDE

### WHY?

For centuries, Passover has been exclusively a Jewish holiday, largely ignored by the non-Jewish world. In recent years, this has changed. God is turning the hearts of His people back to the early traditions of the church. To the surprise of many, we find that these are Jewish traditions that have changed very little since the time of Y'shua (Jesus).

There are many good reasons for all believers to celebrate Passover. First, it was commanded by God in Leviticus 23, when He instructs the people to observe the Feasts of the Lord. Each Feast is a foreshadowing of our Messiah and of things to come. They are to be held throughout all generations. The penalties under the Law were severe for those who failed to keep the Feasts because the Feasts were God's means of redeeming His people for that age. Without the devout participation of the Nation of Israel, the sins of the people would not be forgiven. Today, we are redeemed by grace through the perfect atoning sacrifice of Y'shua Ha'Machiach (Jesus the Messiah). The Feasts no longer impact our right standing with God, but they give us a much clearer picture of what that sacrifice was and also remind us of the history of what God has done and continues to do for us. What a blessing it is to celebrate His Feasts!

When Y'shua and His disciples were celebrating their "Last Supper" it was a Passover Seder. At that time Y'shua revealed to His disciples that the blood of the lamb had been a foreshadow of His blood, the unleavened bread a picture of His body which would be broken for them. They had experienced the Passover every year of their lives, but on this night, it took on new meaning that would change the world. The Messiah took the Cup of Redemption, the third cup of Passover, and blessed it, adding "This cup is the New Covenant, ratified by my blood, which is being poured out for you." (Luke 22:20) When Paul passes on this instruction from the Lord in 1 Corinthians, he recalls that Messiah had instructed the disciples that, as often as they drank the cup and ate the bread, they should do so in remembrance of Him. He expected that His people would continue to keep the Passover as they had always done. From that night on, in addition to recalling the deliverance from Egypt and the sacrifice of the lamb, He intended for them to recall their deliverance from sin and the sacrifice of the Lamb of God.

The Passover holds sacred tradition and fresh revelation to all who partake of it in remembrance of the Lord and is well worth the effort required to make it a meaningful observance. We pray that this guide will ease the process of bringing the wonder of Passover to you and your family.

# GETTING STARTED

## WHEN?

Leviticus 23:5 tells us: “In the first month on the fourteenth day of the month at twilight is the Lord’s Passover.” The first month of the Hebrew calendar is “Nisan,” which occurs in the spring. The Hebrew calendar is lunar rather than solar and doesn’t correspond exactly to the Gregorian calendar. Consequently, from our perspective, the date of Passover changes from one year to the next.

The Feast of Unleavened Bread lasts for the seven days following Passover. The Lord proclaimed a sacred occasion or convocation (Sabbath) for the first and last day of Unleavened Bread. These are the traditional times for the Passover Seder, although it is not uncommon for a family to celebrate several Seders throughout the week of Passover. The specific time is less important than the observation itself.

Another option is to schedule the Seder for the Wednesday or Thursday night before the Christian observation of the Resurrection. For those who choose to honor the Lord’s Resurrection at that time, this keeps the Biblical theme intact.

Whichever date you choose, give yourself plenty of time to secure the facility, send out invitations and make preparations for the Seder. Give yourself a month at the very least. Three is even better. The more time you have, the fewer details will need to be resolved at the last minute and the more you will be able to relax and partake of the joy of Passover.



# GETTING STARTED

## HOW, HOW MANY, AND WHERE?

Traditionally the Passover is a family event which draws our attention to God's deliverance. The home is prepared for Passover by removing all leavened items (i.e., yeast breads, cakes, anything with leaven). This is based on the scripture from Exodus 12:19-20: "Seven days there shall be no leaven found in your house; for whoever eats what is leavened, that person shall be cut off from the congregation of Israel, whether he is an alien or a native of the land. You shall not eat anything leavened; in all your dwellings you shall eat unleavened bread." Many families use their very best tableware for this occasion and even dress up in their "good" clothes. Families must sit together. This is a family celebration which should be reverently and joyfully observed as a family.

When you consider the number of people you are inviting to your Seder you need to keep in mind the size of the room you will be using. Keep in mind that you will need enough room for serving soup and dinner, as well as being able to serve the Seder Plate. Sometimes serving these things requires the host or hostess to get up and go around the table so you want to have enough room for that to be comfortable. It will need to have convenient access to kitchen and bathroom facilities. Keep any special needs your guests might have in mind as well.

You will want to leave empty space in the room for dancing. Remember, this is a celebration. In Y'shua's time, you would have needed even more room because you would be reclining on pillows!

Once you have decided on the number your room and people can handle, stick to that number. Be conservative in your estimate because there will always be last minute changes. Invite your guests as early as possible. It is traditional to set one place for Elijah, usually at the head table, although he needn't take up a lot of room.

If it is to be a large gathering, you may need to arrange for a sound system to ensure that everyone can hear clearly.

Once you have your basic layout you can start preparing the tables themselves.

# SETTING THE STAGE

## THE PASSOVER TABLE

For the sake of convenience, the Seder Table (picture on page 11) should seat approximately 6 – 8 people. Fewer than six at the table will require some participants to perform multiple tasks during the Seder. More than eight will make passing the elements around a lengthy process.

When setting the table you will need the following:

### 1. Tablecloth

Each table should be covered with a simple, white linen tablecloth. Brightly colored or patterned tablecloths are not generally used because of the solemnity of the holiday. Although it is a joyous celebration, it takes into account great sufferings and sacrifice which calls for periods of serious contemplation.

### 2. Centerpiece

The centerpiece should be decorative but fairly small. Space on the Seder Table is at a premium, and you also don't want to obstruct anyone's view of the other people seated at the table. A simple bouquet of flowers is ideal.

### 3. Place Settings

Each place setting should consist of the following:

A small dessert plate with a small paper napkin placed in it

1 glass for wine or grape juice

1 water glass

1 cloth or paper napkin

fork, knife, and spoon

We suggest that the dinner plates either be brought out with the food on them or provided at a buffet line. One place setting should be set and left vacant, reserved for the prophet Elijah, usually at the head table. Food should not be set out for him, but his glass should be filled with wine or grape juice (he prefers wine). Often, a special glass is used each year, but a simple wine glass will do.

### 4. Carafes / Pitchers

2 carafes or pitchers are generally sufficient, one for water and the other for wine or grape juice. As a general rule, 1.5 liters of wine or grape juice is enough for a table of eight. Any red grape juice is fine and traditional wines are Maneishewitz blackberry or grape, or Mogen David.

# SETTING THE STAGE

## THE PASSOVER TABLE

### 5. Candles, Candle Holders, and Matches

Candle holders should also be simple and not overly large, made of crystal, silver, or brass. There should be two of them, large enough to hold the sort of medium sized white candles (about 5" or 12.5 cm) usually used at Shabbat (Sabbath) services and meals. Many grocery stores carry these in their Kosher sections. Don't forget to put matches on each table! The candles and matches should be placed in front of the Hostess/Mother.

### 6. The Seder Plate

This should be placed near the head of the table where the Table Host or Father will sit. The next section of this guide will deal with the preparation of the Seder plate (pages 7-8).

### 7. Matzah

There are two separate plates of matzah. The first is just a small to medium sized plate holding three matzot. It can be placed at the other end of the table from the Seder plate. The second plate should have three matzot wrapped in a white linen or paper dinner napkin so that each matzah is inside a fold of the napkin. There are special bags called "matzatosh" that can be used for this as well. At the head table, you will need an extra napkin under this plate to wrap the "afikomen," a piece of matzah that will be hidden during the service.

### 8. Finger Bowl

A small bowl of water and a cloth napkin or fingertip towel should be placed near the table host or father. This will be passed around the table for a ceremonial washing. Keep in mind that it is only ceremonial and the bowl need only be large enough to dip the fingers.

### 9. Place Cards

We suggest that you use place cards either with generic titles for the "Host" and "Hostess" and the "Readers," or with people's names. This saves confusion when there are a lot of people.

### 10. Scarves

This is a head covering for the Hostess or Mother to wear when she lights the candles. The scarf should be placed next to the candles.

# SETTING THE STAGE

## THE SEDER PLATE

The Seder Plate (picture on page 8) is the focus of the Passover Seder. It contains various foods which play a symbolic role in the retelling of the story of the deliverance of the Hebrews from Egypt. It may be an “official” Seder plate with special holders for each of the Passover elements, or it can simply be a large dinner or serving plate. The Seder plate should contain all of the following:

1. Parsley

Wash it and cut off the long stems. There should be about 20-24 sprigs per Seder plate.

2. Horseradish

Should be “Kosher for Passover.” Silver Spring™ has a coarse ground horseradish that is Kosher for Passover. It will be marked with a circle “K” and “Parve.” The main thing is that it should be hot enough to bring tears to the eyes. About 3-4 tablespoons per Seder plate should be enough. It is good to have a low-lipped small bowl on the plate for this. A small cupcake holder will work.

3. Charoset

A mixture of apple, honey, nuts, and wine or grape juice. It represents the mortar used in building the pyramids. This also could be in a holder. Recipe on page 13.

4. Lamb Shankbone

These can often be found at the butcher’s counter of your local grocery store. They might be hard to find so don’t put it off until the last minute. If you are doing a large Seder with several Seder plates, you can use a single shank bone at the head table if necessary.

5. Roasted Egg

An egg can be roasted by placing a hard boiled egg in the oven for a few minutes. Or, you can boil a brown egg.

6. Salt Water

A bowl of salt water should be placed at the center of the Seder plate. The sprigs of parsley will be dipped into it by each person seated at the table.

7. Matzah

Unleavened bread. The brand most often found is Maneischewitz. These are sold at most major grocery stores labeled “Passover Matzahs.” You will need six matzahs per table. Three will be wrapped in linen and set on a plate near the Seder Plate and three elsewhere on the table.

# THE SEDER PLATE

Lamb Shankbone

Charoset

Salt Water

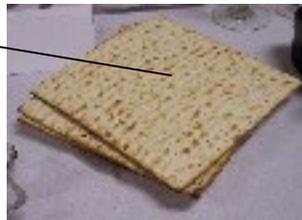
Horseradish



Parsley

Roasted Egg

Matzah



## SETTING THE STAGE

### ASSIGNING ROLES

Most Jewish observances concentrate on repetition and community participation. The purpose is for people to consider God's instruction in a meaningful way and to do it so regularly that it becomes a central focus of community life. This was especially important in the days before any written scriptures were available. For Jews living in the time of Messiah, the only time they ever heard the Word of God read was in synagogue. It could be carried back to their homes and families only by memorizing it.

As you go through the Haggadah (The Telling), you will see places where individuals are to participate in the telling of the story of Passover. The participants are as follows:

#### **The Leader (Host):**

Generally, this is the father of the home. He guides the gathering in the reading of the Haggadah, the distribution of the Passover elements, and the reciting of the prayers. If you are having a large group with several tables, the best approach is to have a single leader for the entire seder, with one man at each table who will recite the prayers together with the leader and be responsible for the seder plate.

#### **The Mother (Hostess):**

The role of the woman at mealtimes in Jewish homes is very prominent. Not only does the woman traditionally prepare the meal, she ushers in the Sabbath and Feast days by lighting the candles and reciting the traditional prayers.

#### **Readers 1 thru 4:**

At various points in the telling, individuals are called upon to read a portion of scripture (all English). These individuals need to be identified in advance. If you have several tables, you may want to have four readers at each table and have each of them read along with Reader 1, 2, 3 or 4 at the head table, depending on their designation. This works best if the lead readers have microphones when there is a large group.

#### **Children:**

Children are very important in the observance of Passover. The children will hide their eyes then seek out and return the afikomen for redemption at the end of the meal.

#### **One child**

should be designated ahead of time to open the door to invite in the Prophet Elijah.

#### **Another child**

traditionally the youngest male child in a family, will be picked to read the four key questions in Hebrew and in English. When there is a large group, any child who is willing to learn them is welcome. In Exodus 12:26 it says: "When your children ask you, 'What do you mean by this ceremony?'" so a child should ask. As the leader answers the questions, he not only satisfies the curiosity of the child, he reminds all of us of the fundamental principles of the celebration.

# THE PASSOVER MEAL

## GENERAL GUIDELINES

There are many good Passover recipes which can be used for your meal. We have included only a few in this booklet. One of the most important themes of the Feast is the elimination of all leaven from the diet for the duration of the week-long observance.

Passover recipes will, of course, be Kosher, and these are some simple guidelines:

1. no pork in any form
2. no shellfish or catfish
3. no milk on the same table with meat

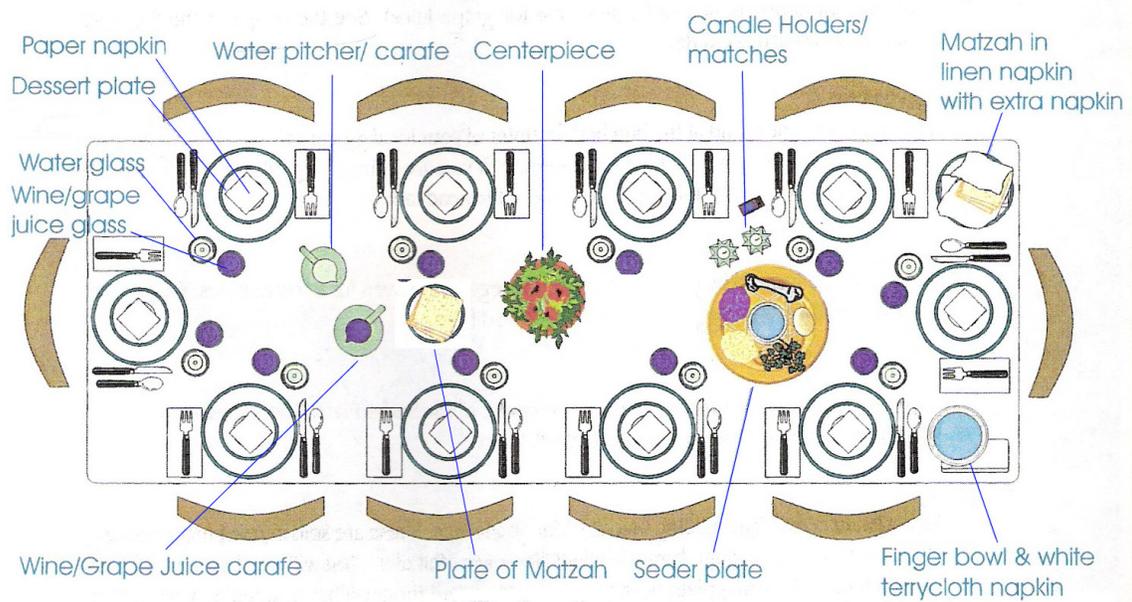
Most of this can be understood by reading Leviticus 11 and Deuteronomy 14. The prohibition regarding milk and meat comes from the rabbis' interpretation of the Biblical admonition against eating a "kid boiled in its mother's milk" (Exodus 23:19).

One additional restriction is added for the Passover season: no leaven. All bread must be prepared without yeast and any other leavening agent is removed from the home. This is symbolic of the haste with which the Israelites left Egypt, not even having time to let their bread rise. It has a much deeper meaning, particularly for believers in Messiah. Leaven is identified in scripture as being symbolic of sin. On that final Passover with the Messiah, the disciples must have gained an awesome new understanding of the significance of the matzah and its relationship to the sinless Bread of Life.

Many Jews do not eat lamb at Passover because the Passover lamb was eaten by the Jews after it was sacrificed in the Temple. Following the destruction of the Temple in 70 C.E., the Passover sacrifice could no longer be made according to Biblical command. To compensate, the rabbis came up with alternate rules to preserve Old Covenant practices. They substituted good works and the observance of the commandments for the atoning sacrifices that God had demanded. As an acknowledgment that they were no longer able to make the appropriate Passover sacrifice, the rabbis issued a proclamation that lamb was no longer to be eaten at this time.

Those of us who are believers in Y'shua should not feel bound by rabbinic law. For us, lamb is completely appropriate at this time. Our Passover Lamb has been sacrificed and His atonement is eternal. If you choose to serve lamb, as the Israelites did, do so in remembrance of Him, just as they continue to recall the lamb that was slain to purchase their redemption. Roast chicken or brisket are also often used in Passover celebrations.

# SEDER TABLE



# THE PASSOVER MEAL

## RECIPES

### Matzah Ball Soup

\*3 – 4 lb. stewing chicken, cut up  
3 qts. (12 cups) water  
2 tsp. salt  
6 peppercorns or 1/4 tsp. pepper  
1/4 tsp. poultry seasoning (optional)  
2 medium stalks celery, chopped with leaves  
1 small onion, chopped  
3 carrots, sliced  
parsley to taste, fresh or dried  
1 – 2 cans clear chicken broth  
1 pkg. matzah ball mix

In large pot, combine chicken, water, salt, pepper and poultry seasoning. Bring to boil. Cover and simmer 2 to 2-1/2 hours or until chicken is tender. Remove chicken and peppercorns (if used). Skim off fat. Cut meat from bone and return to soup. Add remaining ingredients. Continue simmering, covered, 30 to 40 minutes or until vegetables are tender.

Meanwhile, prepare matzah balls according to package directions (see recipe below for making your own matzah balls from scratch). When soup is just about finished turn heat to high, drop matzah balls into the soup and cook, covered for five to ten minutes. Matzah balls will expand (like dumplings do) and will absorb the soup. Either serve soup immediately or remove matzah balls to separate container until ready to serve soup. Keep warm, and allow at least 1 matzah ball per bowl of soup.

\*It is a good idea to skin the chicken(s) before cooking in order to keep the fat content to a minimum. Also, for a large group of people, it is a good idea to tie each chicken used in cheesecloth to keep bones from separating into the soup.

Makes about 10 servings.



### Matzah Balls

4 large eggs  
salt  
1 full c. matzah meal

parsley  
pepper

Beat eggs and spices together. Add matzah and mix slowly with spoon. Make balls from around sides of bowl (form balls to about 1" diameter). Dip hands in water and drop balls in boiling water or soup. Cook 30 minutes. Makes 13 balls.

# THE PASSOVER MEAL

## RECIPES

### Easy Matzo Ball Soup (for large group)

12 Large Cans Chicken Broth (enough for 1 cup per person)

1-2 bags of carrots - sliced

1 bunch parsley - chopped small

Early morning peel and slice carrots and clean and chop parsley. Put chicken broth in large soup cooker along with carrots and parsley. Cook all day on low heat. At about 3:00 (if *seder* is to start at 6:00) start mixing your matzo balls (at least one per person). Turn the heat up on your soup so it will be boiling rapidly by the time you're ready to put the matzo balls in the soup. (Think of matzo balls as dumplings for chicken and dumplings.) When you put the matzo balls in the boiling soup, they will sink to the bottom then pop up to the top and start fluffing up to about 3 times the size. Then just keep warm until serving time.

Serves 25



### Charoset (for the seder plate)

1 apple, peeled, cored and chopped fine

$\frac{1}{2}$  cup walnuts, almonds or pecans, finely chopped

$\frac{1}{2}$  tsp. sugar or 1 tsp. honey

$\frac{1}{2}$  tsp. cinnamon

1 tbsp. red wine or grape juice

Mix together apple, nuts, sugar (or honey) and cinnamon. Add the liquid and mix thoroughly. Allow 1 tsp. per serving. You don't need very much. (This recipe can be made very successfully in the food processor as long as you are careful not to process for too long. It should be a little chunky.) Don't be alarmed that this mixture is brown, it's supposed to represent mortar.

# THE PASSOVER MEAL

## RECIPES

### Noodle Kugel

1 lb. fine noodles (egg)  
1 pt. cottage cheese, small curd  
1-1/2 c. sugar  
2 sticks butter or margarine  
raisins (optional)

1 pt. sour cream (light)  
8 eggs  
2 tbsp. vanilla  
1 lb. cream cheese

Will make 2 huge pans. Freezes well.

Beat cottage cheese, sugar, 1 stick butter, cream cheese, sour cream, eggs & vanilla until liquid. Cook and drain noodles. Add beaten mixture. Add raisins if desired. Melt 2<sup>nd</sup> stick of butter and pour over top. Bake at 350° for 45 minutes.

Other options - Can sprinkle sugar and/or cinnamon on top. Can put crumbled corn flakes over top.



### Potato Kugel

6 med. potatoes, grated (put in ice water to keep color)  
1 large onion, grated  
2 eggs, well beaten  
1/2 c. melted chicken fat or butter/margarine

1 tsp. salt  
2 tbsp. flour  
2 tbsp. butter

Preheat oven to 375°. Drain off ice and water from potatoes, mix with onion. Add eggs, salt, 1/2 c. fat & flour, mix well. Melt 2 tbsp. fat in baking dish (can put dish in oven while preheating). Bake approximately 1 hr. or until browned. (You may need to start at 400°, then turn down to 350°). Serves 12.

# THE PASSOVER MEAL

## RECIPES

### Sweet Potato & Carrot Tsimmes

1 lb. carrots  
6 sweet potatoes  
1/2 c. pitted prunes (optional)  
1 c. orange juice  
1/2 c. honey or brown sugar  
1/2 tsp salt  
1/4 tsp cinnamon  
2 tbsp margarine  
1 20 oz. can pineapple chunks, drained  
1 11 oz. can mandarin oranges, drained

use 3 qt. saucepan & 3 qt. casserole

Peel carrots and cut into 1" slices. Peel and slice sweet potatoes into 1/2" slices. In a 3 qt. saucepan cook carrots and sweet potatoes in boiling salted water to cover, until tender but firm. Drain carrots and sweet potatoes and place in casserole with prunes. Combine gently.

Preheat oven to 350°.

Mix orange juice, honey, salt and cinnamon. Pour evenly over casserole. Dot top with margarine. Bake covered for 30 minutes. Uncover, stir gently. Add pineapple chunks and oranges and bake another 10 minutes.

Makes 8 servings.

Variation: Cook pineapple and mandarin oranges in their own juices instead of draining and putting in water.

# THE PASSOVER MEAL

## RECIPES

### Passover Coconut Macaroons

3 egg whites  
1/2 cup sugar  
2 1/2 cup coconut

pinch of salt  
1/2 tsp. lemon juice

Beat egg whites until stiff. Add salt. Gradually add sugar. Beat again. Add lemon juice and coconut. Mix well. Drop by teaspoonfuls on cookie sheet covered with parchment paper. Bake 15 minutes at 350°.

Make 24 large macaroons.



### Crystal's Squares for Passover

Use 9 x 13 pan

3 sticks butter or margarine  
3 c. sugar

Mix until light and fluffy.

Add-

4 eggs  
3 c. plain flour (NOT self-rising)  
1-1/2 tsp salt  
2 tsp vanilla flavoring  
1/2 tsp almond flavoring  
1-1/2 c. chopped pecans (optional)

Bake at 325° for 55 minutes. Makes about 25 squares.

# PASSOVER SONG

During the *seder* it is traditional to sing songs of praise. Here is one that is a holiday favorite.

## DAYENU

*(It would have been sufficient)*

Allegretto

The musical score is written on three staves. The first staff contains the melody for the first line of lyrics: "I - lu i - lu ho - tsi - a - nu ho - tsi - a - nu mi - mits - ra - yim mi - mits - ra - yim ho - tsi - a - nu". Above the notes are chords: C, G7, C, G7, C, G7, C, G7. The second staff contains the melody for the second line: "da - yé - nu da da - yé - nu da da - yé - nu". Above the notes are chords: G7, C, C, G7, C. The third staff contains the melody for the third line: "da da - yé - nu yé - nu da - yé - nu". Above the notes are chords: C, G7, 1. C, 2. G7, C. The first and second endings are indicated by "1." and "2." above the notes.

(Had God done nothing but save us from the land of Egypt, for that alone we should have been grateful.)

Ilu notan notan lonu  
Notan lonu et ha Torah  
Notan lonu et ha Torah, dayenu. (chorus)

(Had God given us nothing more than the Torah (the Law, the Scriptures) for that alone we should have been grateful.)

Ilu notan notan lonu  
Notan lonu et Yeshua  
Notan lonu et Yeshua, dayenu. (chorus)

(God gave us Yeshua, and for this we are grateful.)





# COMPILED BY



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