

Inter-Religious Passover Seder Virtual Participants
Food/Ingredients to buy/prepare ahead of time if you desire

- 1) **SEDER PLATE** – we will have a Seder plate at each table. If you desire you can, too!
 - a. Small lamb shankbone or chicken bone (roasted in the oven ahead of time)
 - b. Maror (bitter herbs, often horseradish – fresh cut into small pieces or jarred)
 - c. Carpas (greens, often parsley or celery)
 - d. Saltwater (for dipping greens into)
 - e. Hardboiled Egg
 - f. Charoset (see recipe below)
 - g. Matzah (can be in a separate container or box)

- 2) Buy one box (or more) of **matzah**, whatever kind you prefer. Have it out for snacking with fresh sliced veggies. Or buy matzah crackers which don't crumble as much. Use butter, margarine, salsa, guacamole, or hummus to spread on the matza. It's OK to nosh during the Seder! And have plenty of **grape juice** for use during the Seder.

- 3) **Charoset recipe** – we will make our charoset **WITHOUT wine and nuts**. If you do not have a nut allergy in your family, be sure to add chopped walnuts to the charoset.

Ingredients

- 3 medium apples, such as Fuji or Honeycrisp, finely diced
- 1 cup toasted walnuts, roughly chopped (DOES NOT HAVE TO BE TOASTED)
- 1/4 cup golden raisins (OR CHOPPED DATES – BOTH ARE OPTIONAL)
- 1/4 cup sweet grape juice
- 1/2 Tbsp. honey
- 1/2 tsp. ground cinnamon

Combine all ingredients in a medium bowl and stir to combine. Let sit 30 minutes to set flavors.



4) Matzah Ball Soup

The easiest way to do this is buy a box of matza ball with soup mix. This is available at many stores in major metropolitan areas this time of year. Alternatively, you can make chicken soup using your favorite recipe and matzah balls separately. Recipe below.

Ingredients

1 cup matzah meal
1 teaspoon baking powder (optional for Passover)
1/4 teaspoon sea salt, heaping
1/4 teaspoon garlic powder, heaping
1/4 teaspoon onion powder, heaping (optional)
1/4 teaspoon white pepper (optional)
4 large eggs
1/4 cup melted schmaltz, avocado oil, or safflower oil (use schmaltz for best flavor)
1 tablespoon minced fresh dill or parsley (optional)
4 carrots and 4 stalks of celery, sliced in 1 inch slices (for the soup)
5 quarts chicken stock (or as much as you want to have)

Recipe

- a) In a medium mixing bowl, use a fork to stir together the matzo meal, baking powder, salt, garlic powder, onion powder, and white pepper.
- b) In another small mixing bowl, use another fork to mix together the eggs and schmaltz (or oil), stirring briskly to make sure they are well blended.
- c) Pour egg mixture into the dry ingredients, and add the minced dill or parsley. Mix all ingredients together with a fork until just combined. Do not over-mix. Put the bowl of matzo ball mixture into the refrigerator and let it rest for 30 minutes.
- d) Bring your chicken stock (or chicken soup mix) to a boil over medium heat. Add chopped celery and carrots. While your broth or water is warming, form the chilled matzo ball mixture into 1-inch balls (roughly walnut-sized). Don't overwork the mixture when you roll the balls.
- e) When your broth boils, reduce heat to a simmer and drop the matzah balls gently into the liquid. Cover the pot with a lid and let them cook for 20-30 minutes. Keep the pot covered— no peeking until at least 20 minutes have gone by! Fluffy and soft matzah balls should be floating on the surface of the soup, dense ones will not.
- f) Test for doneness by slicing a matzah ball in half. It should look the same all the way through the center – tender, with no dark spot in the middle. If the middle is darker than the edges, you may want to simmer a little longer if you want it fluffier.
- g) Serve 2-3 matzah balls per bowl with hot chicken soup. If you don't plan on serving the whole pot of soup at one sitting, make sure you remove the matzah balls from the broth and let them come to room temperature before storing them in a separate sealed container in the refrigerator. If left to sit in the broth, they become mushy.