

Seder Preparation Checklist

For each table:

- Nice tablecloth (many will choose white, but we prefer one that can take wine/grape juice spills better)
- Two tall tapered dripless white candles, candle holders, plain white matchbook, & oval paper lace doily to protect tablecloth from wax drips.
- Place settings for each person:

Plate	Napkin	Eating Utensils
Wine Glass	Water Glass	Coffee Cup (optional)
- Seder Plate (10" or larger plate or traditional Seder plate)—choose organic whenever possible.
 - Parsley, washed and cut into sprigs for each person
 - Horseradish, ground (homemade from fresh horshradish root—recipe follows)
 - Romaine Lettuce, washed and separated
 - Charoset – clay of apples, nuts and honey (recipe follows)
 - Lamb Shank Bone (clean, unbroken and roasted dry—available raw from the butcher)
- Two small spoons next to Seder plate (for horseradish & charoset)
- Matzoh – the Unleavened Bread (3 pieces per table, more if larger group)
- Matzoh Cover (traditional Matzo Tosh or plate covered with white napkin)
- Afikomen cover (a white linen napkin with small bag of spices: place about 1 tablespoon mulling/sweet pickling spices into a small re-usable cotton bag—available at kitchen speciality stores—and place in folded linen napkin)
- Passover Wine and/or grape juice (1 bottle wine, 2 bottles grape juice per table, corkscrew if needed for wine).
- Small bowl of salty water (float a small sprig of parsley in it to identify it)
- Pitcher of water with ice for drinking (optional: add thin organic lemon slices to water)
- Haggadah (booklet with Seder service)

General:

- Candle (or flashlight), wooden spoon, feather, paper bag and some leavened bread that has been “hidden” to be “found” before the start of the Seder.
- Place setting and special cup for Eliyahu/Elijah (use place card with “Eliyahu” saving his spot for him), if you include this tradition.
- Pitcher, bowl, liquid soap and towels for hand washing (enough to quickly service your size group)
- Tub or large bowl, pitchers for water, liquid soap and towels for foot washing (2 stations set up for men, 2 for women in separate areas)
- 10-Plague Bag with an item representing each plague for each child (over 3 years old)
- Prize for child finding the Afikoman (suggestion: if a large group, have enough for all children to receive a reward. We use individually-wrapped white Lifesavers candies, which provide a teaching opportunity)
- Food for the festival meal. Unleavened Biblical foods **only** are to be served (no pork, shellfish, or non-kosher gelatin; no yeast, sour dough, baking soda or baking powder). Remember:

Serving spoons	Coffee, cream & sugar	Toothpicks
Salt & pepper	Butter or butter substitute	Hot pads for table

Seder Preparation Checklist, cont'd

- Platter, sharp slicing knife, and meat fork to serve lamb roast.
- Paper towels for spills
- Select a woman (at each table) to light the candles. Provide headcovering (scarf) for her head.
- Select and prepare a child (or children) to ask the four questions.
- Assign readers for sections of the Seder.
- Select servant(s) for the handwashings.
- Songbooks, digital presentation or overheads (projector for digital/overheads & screen). Select songs.
- Sound system, musicians, iPod or CDs, and area for dancers.
- Microphone(s) for leader, readers, singers, testimonies, etc., if needed.
- Camera, video camera, tripod, etc. Assign someone to be responsible for photography (you will be busy).
- Welcome table at entrance (idea: tablecloth, flowers, bowl of floating candles).
- Room decorations, candles, mini-lights, grape vines & grapes, banners, etc.
- Check batteries are fresh & extra batteries are on hand for anything you are using that requires batteries.
- Remove all items containing leavening (ie, yeast, sour dough, baking soda, baking powder, etc.).
- Additional items to consider:
 - Table place cards
 - Plate of extra matzoh
 - Extra trash bags
 - Pillow for leader
 - First aid kit
 - Cleaning supplies (including dish soap, dish scrubber, towels, Soilmaster, and wash rags)
 - Written instructions for the clean-up crew (i.e., what to do with leftover wine, etc.)
 - Name tags (for large groups)
 - Bowl of extra charoset
 - Coffee stirrers
 - Extra headcoverings available
 - Spot for young children to nap

- _____
- _____
- _____
- _____
- _____

Notes: _____

Recipes for Lamb Roast, Charoset and Horseradish on following page.

Seder Preparation Checklist, cont'd

Lamb Roast

To prepare (after salting and draining the blood): make many slits all over roast (about 1 ½ inches apart) and put peeled **garlic cloves** in holes. Use *lots* of garlic. **Using a syringe**, inject roast with **dry red wine** (such as a Pinot Noir) until it “weeps”. Cover outside with glaze of **olive oil, dry red wine, dry mustard and lots of crushed rosemary** blended together. **Roast slowly at 200° uncovered**. Slow roasting helps hold in moisture and avoid overcooking. Roast is fully cooked at 180°. The roast will take most of the afternoon and evening to cook. A larger roast may cook all day. Allow to cool 10 minutes or more before slicing.

Slow roasting in a wood pellet grill also produces a very nice and tasty lamb roast using pecan hardwood pellets and prepared as above. Once the internal meat temperature reaches 180°; switch over to the smoke setting.

Charoset

4 medium to large tart, flavorful apples (such as Granny Smith)

½ teaspoon cinnamon

1 cup walnuts

2 tablespoons sweet Passover wine

2¼ teaspoons honey

Core unpeeled apples. Chop apples and walnuts together in a food processor or by hand until finely chopped (the size of small peas). With a soft spoon, such as pliable spatula or wooden spoon, stir in the cinnamon, honey and wine until well blended. Will serve 20 people, approximately 1 tablespoon each. You may want to make extra to serve with the festival meal.

Natan's Horseradish

A blender or **food processor** may be used, but the end product of the food processor is preferred. Use **organic horseradish root** from your garden or purchased from a grocery store that carries organic produce. To grow your own horseradish, chunk off a piece of the root and plant it in your garden. The plant is a perennial and can be a good 18-24" tall, so give it some room and a permanent spot in a sunny or mostly sunny place.

Wash and peel the horseradish root(s) and cut into chunks.

Put **chunked horseradish root(s)** into a **food processor** and chop until paste-like, adding a little **water** initially to get some consistency so it doesn't just stick to the sides of the bowl.

For color and variety, a small amount of beet juice or finely grated beet can be added (optional).

Let it sit about 5 minutes (makes it “hotter”) then add a little **organic apple cider vinegar** and a little **salt**. Keep drizzling in vinegar until it's the consistency you want.

The vinegar taste usually does not come through. Use care as the fumes will make you shed tears!