

PASSOVER



פסח בער!

The highlight of the Passover holiday is the Seder. The Seder (meaning "order") is a ritual meal at which Jewish people all over the world read the Haggadah – a book that tells the story of our exodus from Egypt and describing the rituals we observe during the Passover meal. The Seder plate traditionally has small bowls or plates for the symbolic foods referenced in the reading of the Haggadah. These are the traditional foods eaten during the Passover Seder:

The table should be set with the following special items



A covered plate that holds three pieces of matzah.



A bowl of salt water.



Each person will drink four cups of kosher wine or grape juice during the Seder.



An extra wine glass for Elijah the Prophet.

BEITZAH:

A roasted egg to symbolize mourning that we no longer have our Temple in Jerusalem. I turn on the broiler and broil it together with the shank bone for 5 minutes. Keep an eye on it so that it doesn't explode. Trust me, I speak from experience!

MAROR:

Bitter herbs. Traditionally chopped horseradish is used, although some use romaine lettuce. The maror symbolizes the harshness of Egyptian slavery.

ZEROAH:

A shankbone to remind us of the sacrifice of a lamb the night we fled from Egypt. Many people use a chicken bone today, I broil a turkey / chicken neck for my seder plate.



KARPAS:

A vegetable. Jews of Eastern European descent use a potato as green vegetables were not readily available, but generally one uses lettuce or parsley. This vegetable represents the initial flourishing of the Jewish people when they first arrived in Egypt and the hope and promise of Spring.

CHAZERET:

A second bitter herb for the Seder plate, such as Romaine lettuce. We always use horseradish – but finely chopped, compared to chunks used for the maror.

CHAROSET:

A mixture of apple, wine and nuts symbolizes the mortar that the Jewish slaves used in their construction of pyramids for Pharaoh. There are many different ways of making Charoset – traditions include fresh fruits or dried fruits, finely or coarsely chopped.