

# *Passover Experience 2020*

## **GS FaceBook Live, April 8, 2020**

- Decorate your table. Be as simple or fancy as you like. This is a great opportunity to use special holiday dishes that rarely see the light of day. Consider a cloth, pretty candles, spring blooms from the yard, etc.



*Matzah crackers*

- Baskets or plates of flatbread or Matzah crackers. Matzah is available at most large grocery stores or you can make your own flatbread (no yeast).
  - For each place setting, set out a small goblet and a plate. No utensils are needed for the traditional elements.
- Around the table, have a few small bowls of salt water. Two or three people can share a bowl.
  - One center platter with: enough sprigs of parsley or other green leafy vegetable for all to have two, a lamb bone (or something to symbolize one), chopped apples in chariest (see recipe below), an optional boiled egg in shell\*, and a bit of horseradish in a small cup.
  - A separate stack of 3 matzah or flatbreads wrapped in a napkin.
  - Consider your family's needs: 30+ minutes may require some snacks to some family members engaged. To keep tradition, try snacks like cut fruit, nuts, & seeds, and no bread with yeast. Consider that refraining from serving any food with leavening (yeast) is a good way to acknowledge that this night is set apart from other nights.
  - Have grape juice (or other available fruit juice) ready to pour four small cups throughout the meal for each person at the table.



*A traditional seder platter*

Recipe: Traditional seder meals serve a sweet relish of chopped apples, grape juice, chopped walnuts, honey, and sometimes raisins. It looks like lumpy applesauce.

\*Egg: opinions vary about when and why the egg became a symbol of Passover. It will be found in traditional seder meals but we consider it optional.