

MESSIAH IN **PASSOVER**

SET UP GUIDE

SEDER FOOD

- Grape Juice
- Matzah
- Horseradish sauce
(prefer Manischewitz/Kraft, or make your own from fresh horseradish)
- Brown hard-boiled egg (one/person)
- Parsley (one sprig/person)
- Romaine Lettuce
- 1/2 cup salt water (prefer kosher salt)
- Charoseth (apple mixture), includes:
 - 2 fuji apples, diced
 - 1/3 cup walnuts, chopped
 - 1/4 cup grape juice
 - 1/4 cup honey
 - 1 tsp cinnamon
 - 1 tbsp brown sugarMix ingredients together for 2 servings.
(Feel free to change/add ingredients)

SEDER SUPPLIES

- Two candles, two candle holders
- Lighter/matches
- Cups and dishes for each elements
- Wine glasses/cups for grape juice
- Plates for matzah
- Matzah tash
(can be as simple as placing napkins in between three pieces of matzah)
- Napkin to wrap half a piece of matzah

OPTIONAL SUPPLIES

- Seder plate to put elements (pg. 2)
- White table cloth.
- Spring flower centerpiece.

FOR THOSE INTERESTED IN **PASSOVER MEAL OPTIONS:**

STARTER

- Matzah ball soup
- Salad

MAIN COURSE

- Lamb leg (preferred by Messianic/Christian, but not Rabbinic Jews)
- Beef Brisket
- Chicken (anything but fried)
- Egg Noodle Kugel (Vegetarian)
- Carrot Tzimmes (Vegan)

DESSERT

- Macaroons
- Chocolate-covered matzah

RULES FOR FOOD

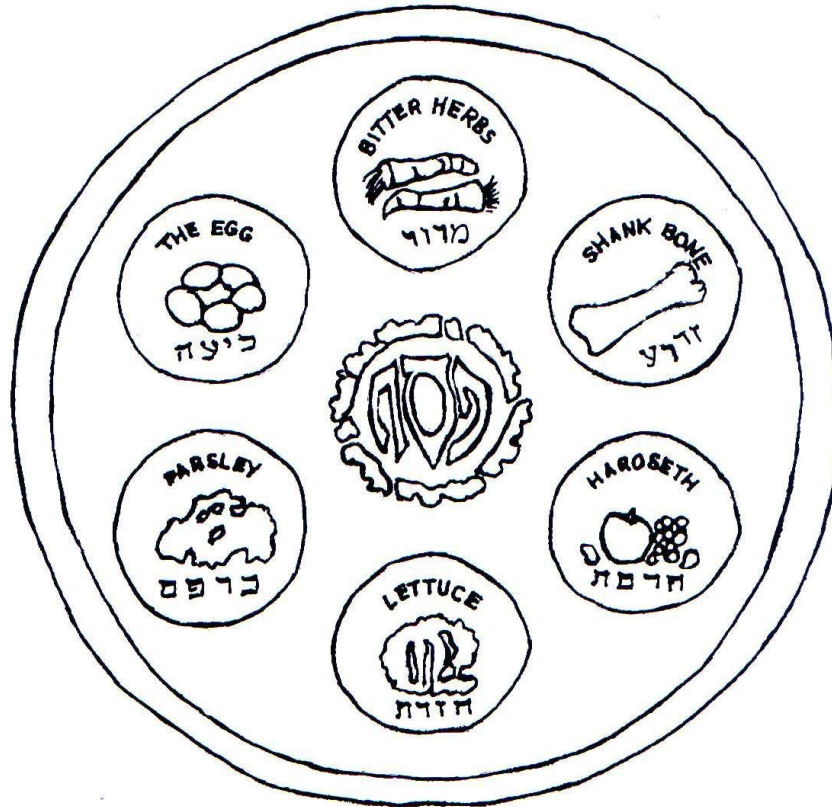
- No leavened (yeast) items. No bread, fried food, etc.
- "Mostly kosher" (no pork, shellfish)
- Relax! Because we are no longer slaves. We are free!



Print out this sheet and bring it with you to get the necessary items to follow along!

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SET UP GUIDE (SEDER PLATE)



SOURCE: www.haggadot.com

TO MAKE YOUR OWN SEDER PLATE (CAN BE A SIMPLE PLATE),
PLACE THE ITEMS ON A PLATE LIKE ABOVE.

(SHANK BONE IS OPTIONAL)

FOLLOW-UP INSTRUCTIONS (AS WELL AS THE HAGGADAH) WILL BE PROVIDED
CLOSER TO THE DATE. KEEP A LOOK OUT.

Revival House
NEW COVENANT CHURCH of LOS ANGELES

Print out this sheet to help you put your own Seder plate together.
Pastor Aaron will also have an example made the day prior.