



Passover Instructions

Grocery List

1 bunch of parsley (1 sprig of bunch per person)

1 jar of horseradish (not horseradish sauce)

Eggs (1 egg per household)

1 box of matzo crackers (1/3 cracker per person)

1 apple (for 8-10 people)

1 container of 100% red grape juice

Chopped walnuts (need 2 tablespoons)

Honey (need 2 teaspoons)

Cinnamon (need a dash)

Salt (to make salt water)

White candle in candlestick holder (or any candle)

Matches or lighter

Cheroseth Recipe to Make for 8-10 People

Mix together in a bowl:

1 apple peeled, cored, and diced small

2 TB of chopped walnuts

2 tsp. honey

1 TB grape juice

Dash of cinnamon or to taste

Salt Water

Prepare bowls of salt water to set around the table for each person to reach. You only need a small amount of water per person as it will be used once to dip the parsley into. Make sure it is salty enough to be very salty to taste.

Egg

Hard boil one egg.

Preparing Individual Plates and Table for the Seder

1. In the center of the Passover table, place a candle, lighter, and a small plate with a boiled egg on it.
2. Place plates or bowls of broken, saltine-cracker-size pieces of matzo (enough for 5 or more per person) around the table.
3. Place bowls of salt water on the table.
4. On individual plates, place one sprig of parsley, a small amount (about $\frac{1}{4}$ teaspoon) of horseradish, and a tablespoon or more of the cheroseth.
5. Place both a serving of grape juice and a cup of drinking water per person at each setting.