

Supplies List for Seder

Individual Place Settings:

1-Plate

- a. Place Hard Boiled Egg
- b. Small Handful of Greens (These should be somewhat bitter and I have found that including Parsley/Watercress is a good mix)
- c. Small Bowl of Salt Water (Good Mix is 2 Teaspoons of Salt to 4 Cups Water...it should taste quite salty)

1-Small Cup that will be refilled multiple times throughout the meal

Table Needs:

1- Shank Bone

1-Bowl Warm Water with Lemon Slices (Or individual Small Bowls for each Person)

1-Bowl of Horseradish

1-Bowl Charoset (Recipe at the Bottom)

3-4 Pieces of Matzoh or Some Other Type of Unleavened Bread

1-Towel For Drying Hands

1-Towel to Wrap Matzoh

1-Large Pitcher of Grape Juice or Wine

Table Should Be lit with Candles

Enough Cooked/Roasted Lamb for everyone

Charoset:

6 Sour Apples Peeled, and Cut into Small Pieces

1 Cup Walnuts Crushed

1 Teaspoon Cinnamon

1 Teaspoon Sugar

3 ½ Teaspoons Honey

⅓ Cup of Red Wine or Grape Juice

Mix all ingredients together in a bowl and toss together. This Recipe Makes 3 Cups or so...feel free to edit as needed based on how many people you need.