



## COMMENTS TO THOSE WHO PREPARE A PASSOVER SEDER

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2014

Open the “Behold the Lamb” booklet. (If you don’t have one, “Behold the Lamb” booklets can be purchased at [www.koinemusic.com](http://www.koinemusic.com).) In the middle of the inside cover is a diagram of a place setting for one person. (Fig 1) It is pretty conventional. Every person attending the Passover *Seder* needs a full complement of dishes, including the gentleman sitting at the head of each table.

### THE PLACE SETTING

Set out a *knife*, *spoon*, and two *forks*. A person can get by with one fork if you want to, but two is nice if you serve dessert. You may provide the dishes if your congregation has them in the cupboards of your fellowship hall. Or, you may simply ask everyone to bring their own place setting. If you do, the job of doing dirty dishes can be done at home rather than at church.

Everything is set around a *dinner plate* upon which we will place the “program,” or *haggadah* for the *Seder*, entitled “Behold the Lamb.” Each table will have one leader or *Av/Rav* (Hebrew for father/leader) and a maximum of 7 participants. Each table must also have 1 *Seder plate*.

The *bowl* located on the upper left of the leader and upper right of a participant is used to hold the salt water for “dipping.” It can be a coffee cup since those are most readily available, however, please note, coffee is not part of Passover. You will fill the cup half full with brine (water mixed with table salt to represent tears) before the *Seder* begins. Use the coffee cup’s *saucer* for the “cup of iniquity” that is pictured in the upper left corner of the place setting.

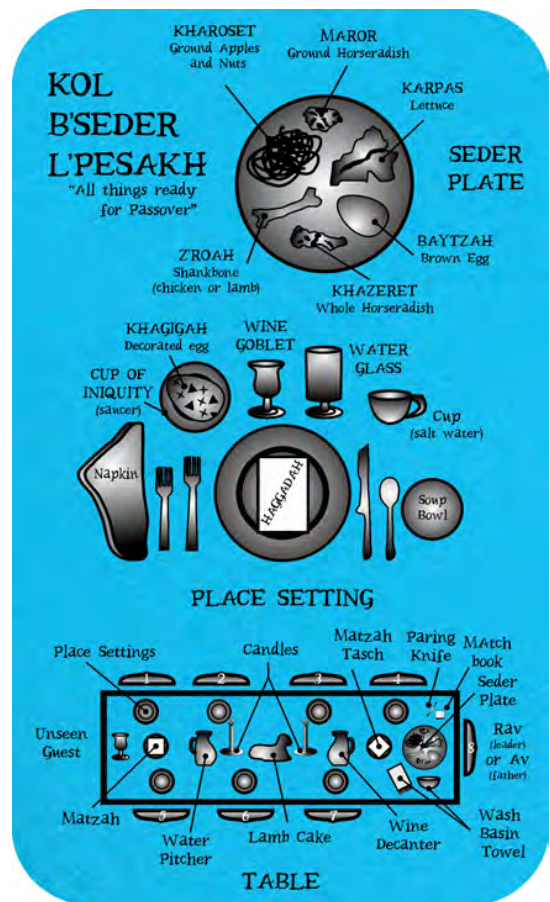


Figure 1

The *water glass* may be any type of tumbler. Even a clear plastic glass would work fine. This cup should be filled with plain, cold water just before the evening begins. Water is not for the ceremony. It’s for refreshment during the evening and meal.

The *wine goblet* is one of the more ceremonially important items. It is nice to have a good-looking wine glass. People can bring their own from home. If the congregation provides tableware, you may have to be practical and get a small clear plastic glass with a stem and a base for the wine goblet. Inexpensive plastic “toasting” glasses are made for weddings today. These

would suffice in a pinch. NOTE: Do not fill the wine glasses ahead of time. Filling them is part of the ceremony.

The *soup bowl* is not used until the meal. It is used to serve the chicken soup, assuming this will be on your menu.

To make things look good, I suggest a “cloth-like” *napkin*, dinner size.

An Easter egg, the *haggigah*, is placed on the cup of iniquity at the beginning of the *Seder*. You may ask everyone to bring their own egg, or have your Sunday school or Lutheran Elementary School do the coloring of the eggs (one per person) as a Passover project. The *haggigah* has a Jewish antecedent and ties in nicely with our own Christian traditions. Passover and Easter happen at nearly the same time each year.

The ceremonial or *Seder* plate is removed from in front of the leader at each table before the meal is served. It is returned when the meal is over and when the closing part of the ceremony is about to begin.

## SIGN UP

You should have guests assigned to a table ahead of time. This “reservation” approach insures the minimum of confusion. And it saves time. It is just too hard to have a lot of “walk-ons” who have neither the right dishes nor the right ceremonial foods prepared ahead of time. Little cards with people’s names on them help. Have your Courtesy Committee at the door to help people find their places. Or have the tables numbered. If you have planned for “walk-ons,” you will have to take this into consideration by having extra dishes and extra foods ready for quick positioning. Walk-ons will just take more time.

## SEATING

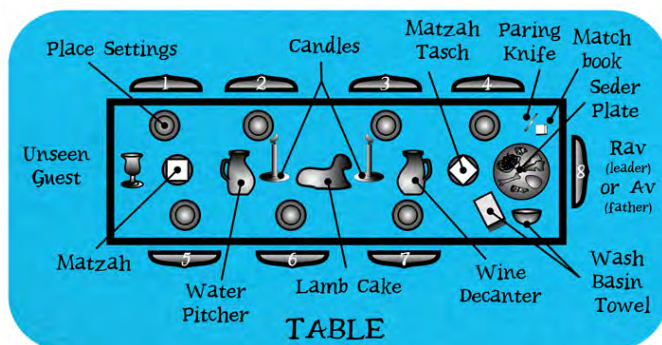


Figure 2

Passover is something done in family units. Although our whole group will represent the family of God in worship/fellowship/meal/Bible study, the individual tables will serve as if they are family units by themselves. At the bottom of the inside cover of “Behold the Lamb” is a picture of the typical fellowship hall that most congregations have for fellowship gatherings. (Fig 2)

Normal tables should seat no more than eight. Seven allows for elbowroom. The following is important! When you seat eight have one person at one end and leave the other end without a chair. It is also important to leave a space to the left of the *Av/Rav* for the washbasin and towel. You can do this by seating only three to the left of the *Av/Rav* and four to his right. When you have seven per table, one is at the end, and three are at each side. Shift seats away from the *Av/Rav* as far to the empty end of the table as possible. If your table is short, you will not want

to put eight people on a table. If you should have round tables, you will designate one place on the circle as the “head.” No one should be seated at the end opposite the leader whether the table is long or round. Leave that space open, but place an *empty glass or wine goblet* there for the unseen guest.

It is a good idea to set up your hall, if you can, in such a way that the head table (where the Event Leader is seated) is set at a right angle with all the other tables. If you have the room, tables other than the head table should be arranged in a way that they resemble spokes from a wheel with the head table at the hub. (Fig 3) The *Av/Rav* at the end of each table should be facing the head table. He imitates the Event Leader. Other guests need only make a half-turn to see the Event Leader.

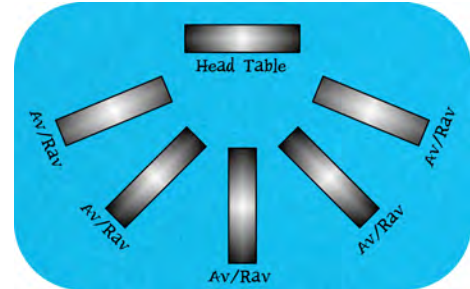


Figure 3

## THE TABLE

Cover the table with a *tablecloth*. White is traditional. Blue is acceptable. The traditional colors of Passover are blue and white. Cloth-like disposable tablecloths are available at most large

grocery stores and are not all that expensive. It also makes cleanup quick and easy. A nice tablecloth lends an elegant tone to everything else. Each table should have a *pair of candles*, usually white (alternate blue), and a *pair of candleholders*. The drawing places (Fig 4) them together near the

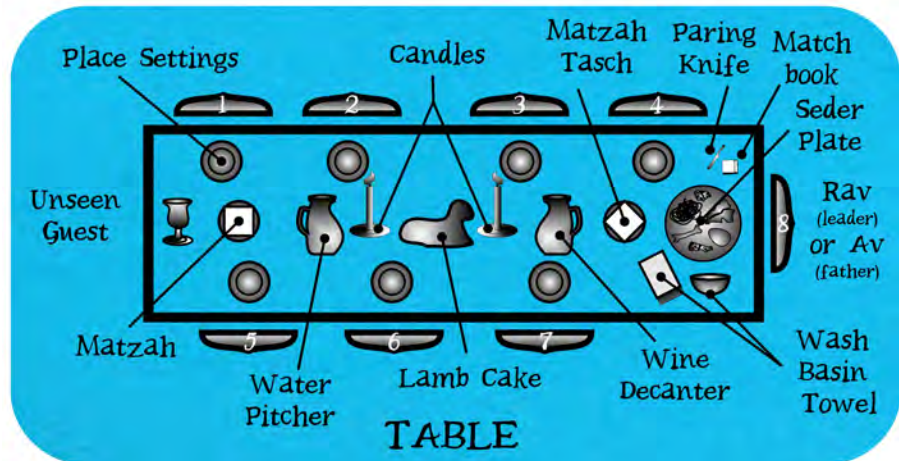


Figure 4

center, but they may be placed anywhere that works well. If you serve lamb cake as a centerpiece, the candles look good if they are to either side of the lamb. If possible, candlelight should be the main illumination in your hall. If this is not always possible, experiment with your lighting system to create as subdued an ambience as possible.

Near the leader on each table you should have a *matchbook* for lighting the candles. The *Av/Rav* will pass the matches to the designated “Jewish Mama” when the time comes in the ceremony.

We have already described the typical place setting. The *Av/Rav* at the table’s head will have the same dinner plate as everyone at the table for eating. But upon (or next to) the plate for eating, the *Av/Rav* will

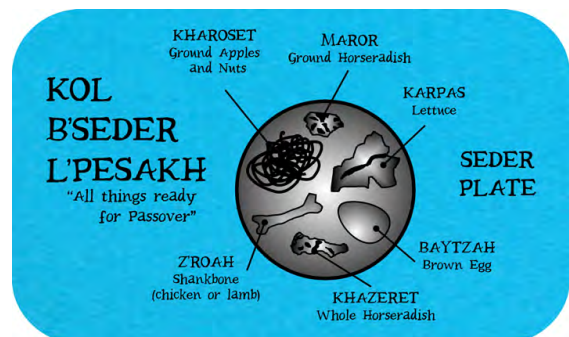


Figure 5

have the table's ceremonial **Seder plate**. (Fig 5) This plate should be round or oval. If you ask people to bring them from home, they may be silver. People have used a lazy-Susan. They've even used round pizza tins. Today dollar stores often stock cheap plastic *Seder* plates. Also check on-line. Naturally the nicer the *Seder* plate is, the more elegant the table looks. If possible, the head table should have an authentic *Seder* plate.

In addition to the plates that people use for eating the meal, there should be **two additional plates**. One will serve as a **matzah tasch** upon which you will place three *matzah* crackers and the other will be a plate for additional *matzah* to eat during the meal.

A *matzah tasch* is a "pocket" elaborately sewn and decorated in a traditional Jewish home. For our purposes we will use three napkins. To create the *matzah tasch* you will place one square **matzah** on the plate, cover it with a table napkin, place a second *matzah* on the napkin, cover it with a second napkin, then lay the third *matzah*, and cover it with the third napkin.

At the opposite end of the table place the second plate. The rule is to have the same number of *matzah* crackers as you have people sitting at the table. Place those additional *matzah* crackers here. *Matzah* crackers are sold at most food stores these days, year round.

Each table also needs two containers, a **wine decanter**, and a **water pitcher**. The water pitcher need be nothing fancy. The wine decanter, however, should be a bit more elegant. This is an item you can ask people to bring from home, one per table.

Just before the ceremony begins fill the water pitcher with cold water (and ice if you can) and fill each table's wine decanter with communion-type wine (red grape wine) mixed 50/50 with warm water. One liter of wine per table is sufficient. Grape juice may be substituted, if necessary, but wine was what Jesus used. Wine is made in fall. Passover is in spring. In ancient times there were no refrigerators for juice to keep it from spoiling.

Many congregations mix the wine in an empty multi-cup coffee urn. This can be set out in the hall for wine refills, using the coffee spigot as a convenient way to pass the wine/water mixture from the urn into each decanter. Water coolers work well too.

If you serve lamb cakes for desert, (normal cake, shaped, frosted and decorated to look like a lamb) you will want to place the **lamb cake** in the very center of the table as a centerpiece. You should have a stack of **paper plates**, one per person each table. It is much easier to use paper plates for desert and not try to fit more dinnerware on the table.

Two knives are needed per table. One should be large enough to serve as a cake knife. The other knife is for cutting the horseradish. It ought to be a **paring knife**. Set it next to the *Av/Rav* at the head of each table.

To the left of the *Av/Rav* place a **bowl** for ceremonial washing. What works well is a small stainless steel mixing bowl. Fill this bowl half full with regular water before the ceremony. The bowl is passed around during the ceremony to allow each participant to dip his/her fingertips in it. Next to the bowl lay out a **hand towel** on each table as shown on the drawing. One hand towel per table is sufficient.

## THE SEDER PLATE

Let's move on to a description of the ceremonial foods, which you will place on the *Seder* plate. (Fig 6) On the top and bottom of the *Seder* plate are the bitterest of herbs. **Horseradish** does just fine! A chunk of whole horseradish, called **khazeret**, is placed at the 6 o'clock position. Opposite it at the 12 o'clock position is ground horseradish called **maror**. Whole horseradish is available today in most produce sections. A "chunk" needs only be big enough for the *Av/Rav* to cut off a small piece for each participant.

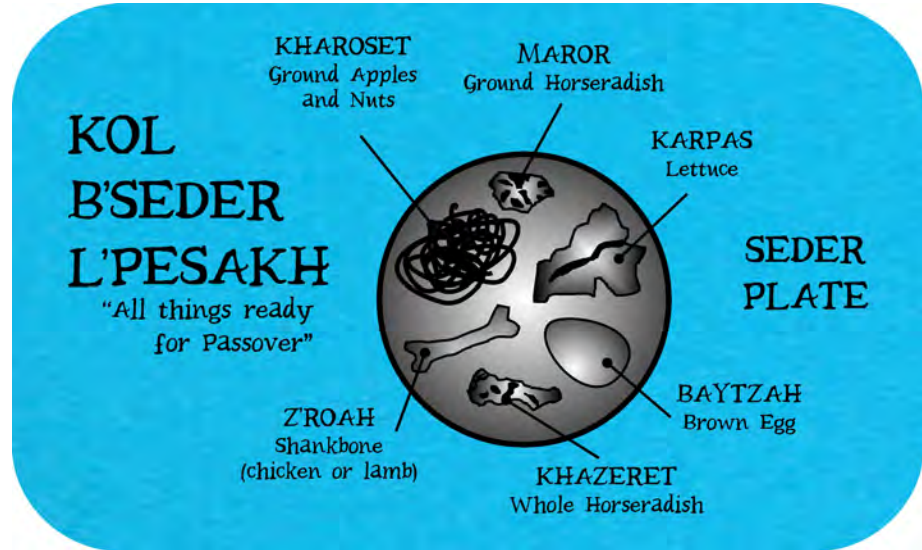


Figure 6

Therefore you can usually take one large root purchased at a store and cut it half a dozen ways. Ground horseradish is bottled. One small bottle usually is enough for about fifteen to twenty tables. If anyone brings a silver plate to use as the *Seder* plate, you should have some aluminum foil handy to make a little "cup" to keep the horseradish from tarnishing the silver.

At the 10 o'clock position is the **kharoset**. It is an edible concoction to remind the celebrants of the mud with which the Hebrews made bricks for Pharaoh. The recipe is in the Addendum. **Kharoset** is a tasty fruit/nut "salad." If you feel you have a hungry group, you can simply increase the "batch" and have more left over to serve at mealtime. **Kharoset** goes with *matzah* crackers or is good just by itself.

At 2 o'clock on the *Seder* plate place **karpas**. **Karpas** is lettuce. Each *Seder* plate/table should have a good-sized leaf of lettuce. It is good to keep the lettuce cool and crisp until the plates are set out. The leaf should be big enough so that the leader on the table can tear off a portion for each person on the table. NOTE: Fasting before Passover is common. Doing so is not required but enhances the metaphor of what the lettuce symbolizes in the ceremony.

At 4 o'clock on the *Seder* plate is the **baytzah**. This hard-boiled egg is in addition to the Easter egg that everyone has brought as a *haggigah* or "gift" to the Lord. The **baytzah** egg for the *Seder* plate should be a brown one. In the Jewish home the egg is actually toasted. It recalls the "burnt offerings" of the Old Testament. A naturally brown egg, or one that has been dyed, will suffice.

The strangest or most unusually thing on the ceremonial plate is the **z'roah**. In Jesus' day the most important food on the table was the roasted lamb itself. Since the Temple was destroyed by the Romans, Jews no longer sacrifice lambs. To remember the lamb they place a bone on the *Seder* plate. Today this is most commonly the shank bone (drumstick) of a chicken stripped of

its meat. In our Passover celebration we will be placing the lamb front and center in word and spirit. However, we too will use the ***browned chicken drumstick***. Here you must collect bare drumsticks for as many as the number of tables at your Passover. These chicken/lamb bones should be “burnt.” You can accomplish this by smearing the bone with butter or oil and then baking the bone in an oven on a cookie sheet until brown. It takes about only a few minutes in the oven. (NOTE: If available, the shank bone of a lamb would be a more authentic remembrance of Jesus’ time. However, chicken bones are more readily available.)

## **MUSIC**

Mood/background music is permissible at the beginning and during the meal. I would suggest finding or downloading music made by The Liberated Wailing Wall. A quick Google search will get you in the right direction.

During the ***nirtzah*** at the end of the ceremony the group gathered will sing together. Traditional Jewish households will sing *a capella*, and usually only the men. However, as “sons and daughters of Abraham” through faith in Jesus, everyone may sing. If you have talented singers who have found Passover-type music, use it! Some songs are printed in the back of “Behold the Lamb.” A typical set-list of songs will ping-pong between a Psalm and a contemporary piece, a Psalm then another contemporary song, etc. etc. until you have your fill. Contemporary in this sense is defined as a song that is not a Psalm from Scripture. Some Passover singing has been known to go until the dawn of the next day! You do what your gathering deems enough.

## **GETTING ORGANIZED**

To get the work done for a congregational Passover, it is good to have a few committees working. Depending on the size of your group, you may have one committee with each person in charge of a different activity, or have several committees, each contributing to the success of the whole. Either way you go, these are the major tasks:

## **SIGNING UP FOR PASSOVER**

Do this several weeks in advance. Have your leaders put it in the Sunday bulletin, announce it after church, display it on your screens, post it on the web, whatever it is, get the word out. Have a sign up sheet. Suggest that families are welcome to participate and have them indicate how many will be attending. Generally if a person is old enough to read, he or she is old enough to enjoy the celebration. The same people who sign people up can also assign them to tables and guide guests to their seats on the night of the Passover. This group might also be used to set up the hall and tables. Remember that you will have to decide early on whether you will be supplying some or all of the dishes. People will have to be told what they are to bring if that is the route you choose to go. If the number of participants gets large (100+), be sure to have them come early. The whole ceremony with a meal will be about 3hrs. Starting on time will be appreciated by everyone. I would suggest with a large group that you tell people to arrive 15-30 min early to make sure everyone is seated by starting time.

## COURTESY COMMITTEE

Sign people up, assign them places and serve as ushers on the night of the Passover.

## FOOD COMMITTEE

Getting the food ready can be a great social event. One food preparation committee can do it. Most often, however, you will want one person in charge of the lamb, another in charge of the *matzah* ball chicken soup, a third to prepare the *Seder* plate foods, and a fourth to get the lamb cakes made.

## DECORATION COMMITTEE

The decoration committee is in charge of getting the room prepared for Passover. This entails acquiring items for each table as well as setting the tables on the night of the event. The decoration committee will work closely with the food committee to get the wine, water, salt water and the ceremonial items on the *Seder* plate in place. See Addendum for a list. Be sure to allow enough time to get this done.

## THE PASSOVER MENU

There are items that appear on the Passover table of your Jewish neighbors. Some go back to Jesus' day, some do not. Remember that we Christians are under no obligation whatsoever to limit our food. We are free to eat what we please. At the same time we have an interest in learning about the Passover as Jesus celebrated it, and as Jews still celebrate it today.

Suggested Menu

**Course 1:** Eat hard-boiled eggs (*baytzah* & *haggigah*)

**Course 2:** Chicken broth with *matzah* balls (dumplings)

**Course 3:** *Matzah* & *kharoset* for salad

**Course 4:** Lamb served kebab-style or in a stew, with choice of vegetable

**Course 5:** Lamb cake for dessert

### **Course 1**

As a first course it is tradition to eat the **hard-boiled egg** (the "Easter-egg" *haggigah* and the brown *baytzah* both). If you like your eggs salty, dip them in the salt water during the meal.

### **Course 2**

Next it is traditional to serve **chicken soup**. If you have a crew that wants to make it with dumplings, fine. The dumplings are *matzah* balls. Some congregations have substituted noodles for simplicity. That is okay too. Attached in the Addendum you will find some recipes for *matzah* balls. This soup can be made ahead of time and can be kept warm until served. We usually eat about an hour and a half into the evening after we light the candles.

### **Course 3**



A third course would be the *kharoset* mixture of ground apples, cinnamon, and wine. It can be a salad eaten with what remains of the *matzah* crackers. For this reason you may want to make a bit more than what is needed for the *Seder* plate.

#### **Course 4 – Main**

It is fitting, if at all possible, to make *lamb the main “meat” course* since we Christians put the Lamb of God at the center of Passover’s enduring meaning. There are a number of ways to fix lamb. One is kebab-style with tomatoes, peppers, onions, mushrooms, and the like on a skewer. Kebabs are easy to fix ahead of time and allows everyone to be a part of the evening. No one need be out in the kitchen during Passover. Grill early, warm and serve. Final warming can be scheduled during the one and a half hour block of time between the lighting of the candles to start the ceremony and the time we eat.

There is another way to fix lamb that congregations have found to be excellent. It is just as delicious to serve lamb over rice.

Here are just a few options. Some buy whole legs of lamb and have the meat market cut the flesh into cubes. This is usually less expensive than buying lamb pre-packaged. There is nothing wrong with adding a vegetable if you choose. That is up to you.

Also, if pulled beef is preferred for cost reasons, don’t hesitate to substitute.

#### **Course 5 – Dessert (optional)**

As a final course, we suggest the *lamb cake*. This can serve as both centerpiece on the table and as dessert. The lamb cake molds are available almost everywhere. It’s nice to have the lamb sitting upright, frosted white with eyes, nose set out with raisins, and the mouth with a bit of maraschino cherry. We have a lot of fun seeing whether the person who wields the knife to cut the lamb cake is a “kosher” butcher or not. Carrot or nut cake are traditional. See the Addendum.

#### **ADDITIONAL TREATS**

In Jesus’ day, dates were fixed with nuts inserted in them. Walnuts are okay. There were also figs as sweets and olives to snack.

#### **PUBLICITY**

Posters, flyers, and blurbs can be found at [www.koinemusic.com](http://www.koinemusic.com)

#### **“BEHOLD THE LAMB” BOOKLETS**

Booklets can be purchased in bulk discounts at [www.koinemusic.com](http://www.koinemusic.com)

#### **QUESTIONS**

After reading this summary, there may be things that need further explanation. Please send comments and questions to [info@koinemusic.com](mailto:info@koinemusic.com).

## ADDENDUM – DECORATION COMMITTEE

The Decorating Committee will see to it that the following items are arranged on each table:

### Each Table

- White Tablecloth
- A pair of white candles (blue optional)
- A pair of candleholders
- Matchbook
- Seder plate (serving plate, silver or stainless)
- Two dinner plates (for the *matzah*)
- 8 Dinner plates (one for each guest)
- 8 Name Cards (optional)
- 8 Small paper plates for dessert (one for each guest)
- Wine goblet for unseen guest
- Wine decanter
- Water pitcher
- 1 Set of salt & peppershakers
- Cake knife
- Paring knife (for cutting horseradish)
- Hand towel napkin for ceremonial washing
- Stainless steel bowl for ceremonial washing
- 8 Napkins (1 for each guest)
- 3 napkins *matzah tasch* plate
- 1 napkin for wrapping *aphikomen*

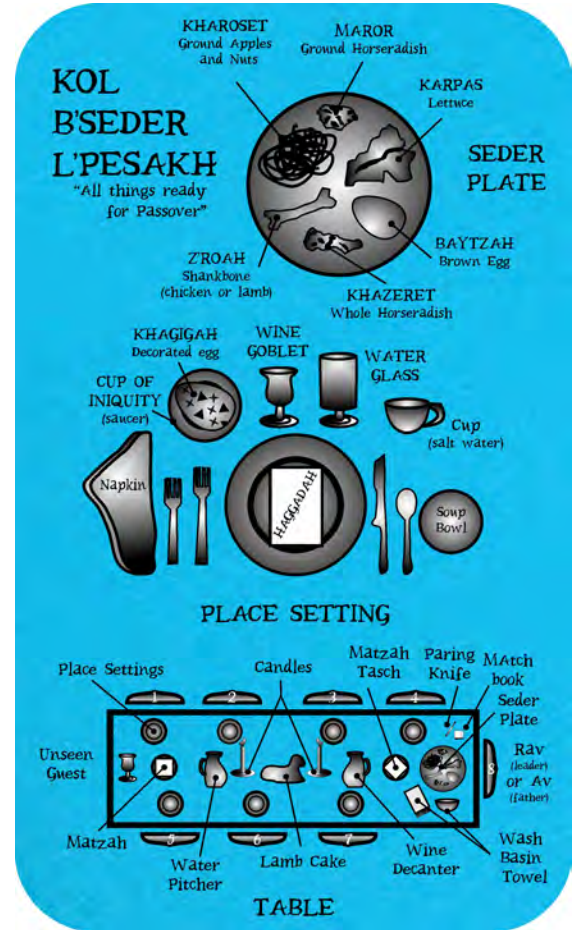
### Each Place Setting \*

- Haggadah (program folder)
- Dinner plate
- Napkin
- Wine goblet
- Soup bowl
- Water glass
- Coffee cup (for salt water) & saucer (for cup of iniquity) or 2 small plastic cups
- Dining knife, fork, spoon & napkin
- Dessert fork (optional)

\*Including “master” or “leader” (*Av/Rav*) on each table.

### Ceremonial Foods (for the Seder plate on each table)

- Kharoset*: ice-cream scooped size ball of “mud” (apple/nut salad)
- Karpas*: one leaf of lettuce (alternate: celery/parsley)
- Baytzah*: one brown hard-boiled egg
- Z’roah*: browned chicken drumstick (smear with oil & bake)
- Khazeret*: 1 walnut sized piece of whole horseradish per table (alternate: onion)
- Maror*: 1 teaspoon of ground horseradish (1 bottle = 15-20 tables)
- Matzah*: one large *matzah* cracker per person
- Yayin Edom*: red grape wine mixed 50/50 with warm water, four glasses per person (1 liter wine = 2 liters of liquid)
- Haggigah*: one egg per person, decorated as at Easter
- Melakh v’mayim*: salt diluted in warm water (half teacup per person)



# ADDENDUM - FOOD COMMITTEE

## COURSE 1 RECIPES

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### *EASTER EGGS (HAGGIGAH)*

1 egg for each participant

Hard boil and color white eggs.

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### *SEDER PLATE EGGS (BAYTZA)*

1 egg for each table

Hard boil brown eggs.

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## COURSE 2 RECIPES

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### *Approximately 8 servings CHICKEN SOUP*

4 lbs. chicken backs & necks

3 ¼ quarts water

3 peeled onions

2 cloves garlic

1 bay leaf

2 chicken bouillon cubes

1 ¼ tablespoons salt

3 peeled carrots

1 tablespoon dried parsley

1 teaspoon dried dill

Place chicken backs and necks, onions and water in a 12-quart pot.

Bring to a boil, lower heat and simmer for 2 or 3 hours, skimming off top if necessary.

Add remaining ingredients (EXCEPT DRIED DILL & PARSLEY), cover and simmer for 1 or 2 more hours.

(If desired soup can be strained at this point)

Add dill & parsley, cook for 15 more minutes.

Refrigerate overnight.

Skim off fat before reheating the next day.

Serve with Knaidlach (recipe following).

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### *Approximately 12 servings KNAIDLACH*

6 eggs, separated

1 teaspoon salt

1/8 teaspoon pepper

1 cup matzoh meal

2 tablespoons melted chicken fat or margarine

Beat egg whites until stiff. Beat egg yolks until light.  
Add salt, pepper and melted fat to beaten yolks, fold gently into egg whites.  
Fold in matzoh meal one spoonful at a time.  
Refrigerate for at least one hour.  
Moisten hands and form batter into walnut sized balls.  
Drop into rapidly boiling soup or water.  
Reduce heat, cover and cook slowly for 30 minutes.

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*Approximately 6 servings **FAT-FREE KNAIDLACH***

1/3 cup club soda  
1/2 teaspoon salt  
1/3 cup matzoh meal  
2 eggs, separated  
1 tablespoon dried parsley  
1/3 cup matzoh meal

Combine the first 3 ingredients; form into a smooth paste and refrigerate for 1 hour.  
Add the 2 egg yolks, matzoh meal and parsley.  
Beat egg whites until stiff (but not dry) and fold into mixture.  
Chill for 2 hours in refrigerator.  
Moisten hands and form into walnut sized balls.  
Drop into rapidly boiling chicken soup or water.  
Reduce heat, cover and cook slowly for 30 minutes.  
Makes 24 small Knaidlach.

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*Approximately 8 servings **NEVER FAIL MATZOH BALLS***

2 tablespoons pure vegetable shortening or chicken fat  
2 eggs (slightly beaten)  
1/2 cup matzoh meal  
Freshly ground pepper  
Kosher salt  
2 tablespoons soup stock or water

Mix vegetable shortening or fat with eggs. Add matzoh meal, pepper and salt.  
When well blended, add soup stock or water.  
Cover & refrigerate for 20 minutes.  
Using a 2 or 3 quart pot, bring 1 1/2 quarts salted water to a brisk boil.  
Reduce heat.  
Moisten hands and form into balls. Drop into simmering water.  
Cover & cook for 30-40 minutes.  
Have soup warm or at room temperature and remove matzoh balls from water to soup pot.  
When ready to serve, allow soup to simmer for 5 minutes.

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## COURSE 3 RECIPES

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*Approximately 10-12 servings* **KHAROSETH**

- 2 tart apples
- ½ cup walnuts
- ¼ teaspoon cinnamon
- 1 teaspoon honey
- 1 tablespoon sweet Passover wine

Core apples (it is not necessary to peel them)

Chop apples & walnuts together in food processor, blender or by hand; until finely chopped.

With a wooden spoon stir in the cinnamon, honey and wine.

Let the stuff “stand” until it turns brown and looks like mud.

Serve 1 teaspoon – 1 tablespoon per person on piece of matzoh.

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## COURSE 4 RECIPES (choose 1)

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*Serves 5* **OPA! GREEK LAMB KEBOBS**

Bag 1:

- 2 lbs lamb Figure 1/3 pound of meat per person.
- 2 teaspoons Wildtree Opa! Greek Seasoning Blend
- 2 tablespoons Wildtree Natural Grapeseed Oil
- 1/2 Tablespoon lemon juice
- 1 teaspoon salt

Bag 2:

- Assorted chopped vegetables (1 red onion, 2 peppers, 1- 8oz pkg of whole mushrooms)
- 3 Tablespoons Wildtree Natural Grapeseed Oil
- 1 Tablespoon Wildtree Opa! Greek Seasoning Blend
- 1/2 Tablespoon lemon juice
- skewers

Mix all ingredients in a freezer bag and mix together. Remove air and freeze. Defrost bag in fridge. Remove from bag and place on skewer with assorted vegetables. Heat grill or broiler to Med/High heat. Grill turning once, until cooked through.

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**LAMB CURRY (FOR PASSOVER)**

- 3 Tbsp. fat or pure vegetable oil
- 2 lbs. lamb cut in one inch cubes
- 1 cup chopped onion
- 2 cloves garlic, crushed
- ½ tsp. salt
- ½ tsp. ground ginger
- ¼ tsp. pepper
- ¼ tsp. ground cumin
- 1 to 2 Tbsp. curry powder (add least, you can always add more to taste)

1 tsp. flour  
1 (10 ½ oz.) can condensed beef broth  
1 cup water (NOTE: this is in the recipe, but we did not add it)

Heat fat or oil in a large skillet. Add meat and brown well. Remove and reserve.  
Sauté onion and garlic until soft in fat or oil remaining in skillet.  
Add salt, ginger, pepper, cumin, curry powder, and flour.  
Cook for 2 minutes stirring constantly. Return lamb to skillet.  
Add beef broth and water.  
Reduce heat, cover and cook, stirring occasionally, for about 45 minutes or until lamb is tender.

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***RICE PILAF (FOR PASSOVER)***

2/3 cup chopped onion  
3 Tbsp. butter or margarine  
1 cup rice  
1 tsp. leaf marjoram, crumbled  
1 tsp. leaf rosemary, crumbled  
½ tsp. leaf savory, crumbled  
3 cups chicken broth.

Sauté onion in butter/margarine in skillet until soft.  
Add rice, marjoram, rosemary, and savory.  
Cook, stirring constantly, until the rice starts to brown.  
Add chicken broth, simmer until rice is tender and liquid is absorbed.

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**COURSE 5 RECIPES (choose 1)**

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***PASSOVER NUT CAKE***

8 eggs (separated & at room temperature)  
8 tablespoons sugar  
½ teaspoon grated lemon rind  
1 tablespoon lemon juice  
2 tablespoons matzoh cake meal  
1 cup finely ground almonds or pecans

Beat egg yolks until light and lemon colored; add sugar gradually as you continue to beat until well blended.  
Blend in lemon rind, juice, matzoh meal and ground nuts until well mixed.  
Beat egg whites until stiff and blend in gently.  
Bake in an ungreased 10" spring form pan for one hour at 300° or until the cake springs back when pressed lightly in middle.  
Invert pan on cake rack to cool & remove from pan when cool.

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**PASSOVER HONEY CAKE**

½ teaspoon kosher salt  
4 eggs (separated)  
½ cup sugar  
¼ cup orange juice  
¼ cup honey  
¾ cups walnuts  
¾ cups matzoh meal

Mix salt with egg whites.  
Beat until stiff but not dry, adding ¼ cup sugar gradually while beating.  
Beat yolks; add rest of sugar and remaining ingredients.  
Fold in whites.  
Put in lined 9" square pan.  
Bake at 350° for 40-45 minutes.

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**CARROT CAKE**

6 eggs (separated)  
1 cup sugar  
½ lemon (juice & grated rind)  
1 cup carrots (grated)  
1 cup matzoh meal  
1 cup walnuts (chopped)  
½ teaspoon cinnamon  
¼ teaspoon ginger  
½ teaspoon kosher salt

Cream yolks and sugar until light & lemon colored.  
Add remaining ingredients (except whites) and blend well.  
Beat whites until firm and fold into yolk mixture.  
Turn into large greased ring mold and bake at 350° for 45 minutes or until cake springs back to touch.

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