

Messianic Passover Preparation Guide



Prepared by
Jewish Jewels

For more information on how to conduct a Passover Seder,
please download our free *Messianic Passover Haggadah* on our website at
www.jewishjewels.org.

Passover

No Leaven (chometz)

Biblical Injunction

“Seven days you shall eat unleavened bread.” (Exodus 12:15)

“For seven days no leaven shall be found in your houses, since whoever eats what is leavened, that same person shall be cut off from the congregation of Israel, whether he is a stranger or a native of the land.” (Exodus 12:19)

Traditional Rabbinic Practice

“Chometz is the leavened product that results when any of the five grains-wheat, rye, barley, oats and spelt-comes in contact with water for more than eighteen minutes, the rabbinic calculation of the time it takes for flour to rise once it is in contact with liquid. All foods made from these grains are considered chometz. Matzo is permitted because it is carefully watched to make sure that the maximum of eighteen minutes is not exceeded. During the post-Talmudic period, some religious authorities prohibited additional foods on Passover because of their similarity to the proscribed grains. In addition to the five major grains, Ashkenazim (Eastern European Jews) by custom do not eat rice, corn, beans, millet, buckwheat, and peanuts or any food made from them. Sephardim (Mediterranean Jews) never instituted the ban on auxiliary foods because their cuisine was dependent on these *kitniyot* (Hebrew for legumes). Sephardic custom differs from place to place. Some people for instance, permit rice but not beans; others avoid chick-peas because humus, their name in Hebrew (and Arabic), sounds too much like chometz.”

(The Passover Table By Susan R. Friedland)

Messianic Jewish Practice

No leavened bread, cookies, pies, crackers, etc. No foods containing “yeast extract.” (This includes many canned soups!)

Optional: rice, corn, beans, peas, buckwheat.

More important than the physical leaven = Spiritual leaven of pride and all works of the flesh.

“Search me, O God, and know my heart; try me, and know my anxieties; and see if there is any wicked way in me, and lead me in the way everlasting.” (Psalm 139:23-24)

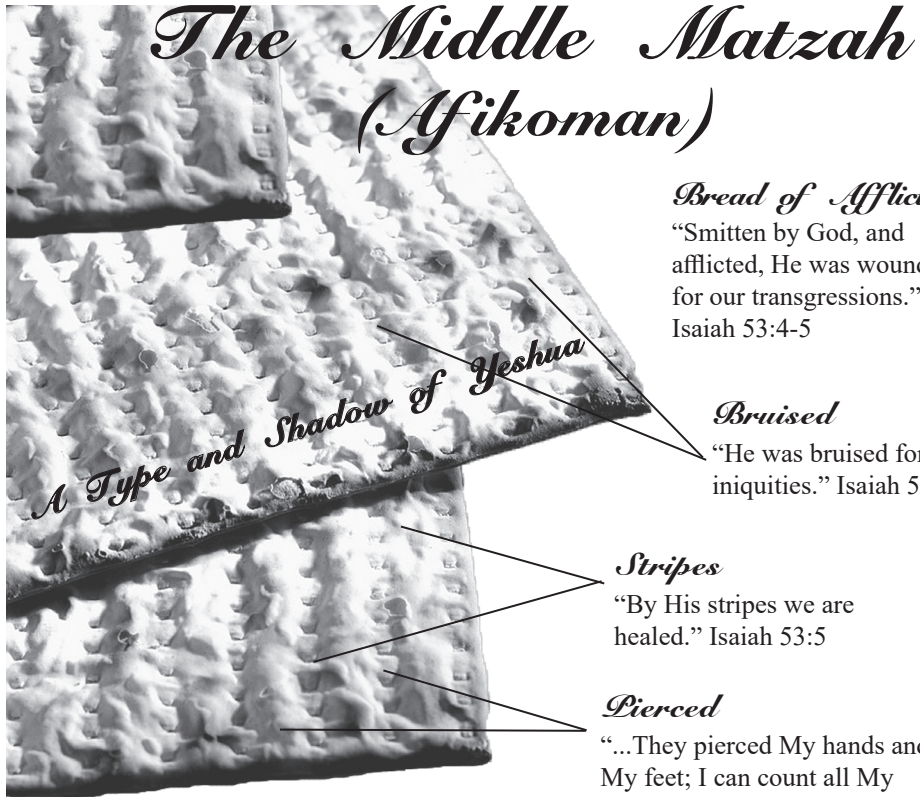
“Your glorying is not good. Do you not know that a little leaven leavens the whole lump? Therefore purge out the old leaven, that you may be a new lump, since you truly are unleavened. For indeed Messiah, our Passover, was sacrificed for us. Therefore let us keep the feast, not with old leaven, nor with the leaven of malice and wickedness, but with the unleavened bread of sincerity and truth.” (1 Corinthians 5:6-8)

Prophecies fulfilled in the last week of the Lamb

Passover is a glorious type of our deliverance from the bondage of sin. Yeshua, “*The Lamb of God who takes away the sin of the world*” (John 1:29), fulfilled many prophecies given years before His birth. This confirms that The Lamb’s death was part of God’s DIVINE PLAN from the very beginning.

<i>Prophecy Description</i>	<i>Tenach Reference</i>	<i>Brit Kadasha Fulfillment</i>
Yeshua entered Jerusalem on a donkey.	Zechariah 9:9	Matthew 21:1-2
The people sang Hoshanna to Him.	Psalms 118:25-26	Matthew 21:9
The little ones adored Him.	Psalms 8:2	Matthew 21:15, 16
Yeshua was betrayed by a close friend.	Psalms 41:9	Luke 22:47, 48
Betrayed for 30 pieces of silver.	Zechariah 11:12	Matthew 26:14, 15
He was accused by false witnesses.	Psalms 35:11	Mark 14:57, 58
The Lamb was silent to accusations.	Isaiah 53:7	Mark 15:4, 5
He was hated without a cause.	Psalms 35:19	John 15:24, 25
Messiah’s death would be a vicarious sacrifice.	Isaiah 53:5	Romans 5:6, 8
He would be crucified with criminals.	Isaiah 53:12	Mark 15:27, 28
He would be scorned and mocked.	Psalms 22:7, 8	Luke 23:35
His hands and feet would be pierced.	Zechariah 12:10	John 20:27
He would pray for His enemies.	Psalms 109:4	Luke 23:34
Soldiers would gamble for the Messiah’s clothing.	Psalms 22:17, 18	Matthew 27:35, 36
No bones would be broken.	Psalms 34:20	John 19:32, 33, 36
He would be forsaken by God.	Psalms 22:1	Matthew 27:46
His side would be pierced.	Zechariah 12:10	John 19:34
He would be buried with the rich.	Isaiah 53:9	Matthew 27:57-60
Messiah would be resurrected from the dead.	Psalms 16:10; 49:15	Mark 16:6, 7

If you want to study more about the prophecies fulfilled in the life of Yeshua, we highly recommend the book **The Prophets Still Speak: Messiah in Both Testaments** by Fred John Meldau.



The Middle Matzah (Afikoman)

Bread of Affliction

“Smitten by God, and afflicted, He was wounded for our transgressions.”
Isaiah 53:4-5

A Type and Shadow of Yeshua

Bruised

“He was bruised for our iniquities.” Isaiah 53:5

Stripes

“By His stripes we are healed.” Isaiah 53:5

Pierced

“...They pierced My hands and My feet; I can count all My bones. They look and stare at Me. They divide My garments among them, and for My clothing they cast lots.” Psalm 22:16-18 (See also Zech. 12:10; John 19:34, 37)

Afikoman

The word afikoman is Greek, and can be translated as dessert, that which comes after, and “I came!”

Unleavened

“For He made Him who knew no sin to be sin for us, that we might become the righteousness of God in Him.” 2 Corinthians 5:2

Resurrection

Yeshua, as the Middle Matzah, was broken (put to death), wrapped in a cloth, hidden away, and resurrected from His hiding place (the grave). For believers in Messiah, the afikoman is a graphic picture of Messiah’s death on Pesach (Passover) and resurrection on Yom HaBikkurim (First Fruits).

“Therefore let us keep the feast, not with old leaven, nor with the leaven of malice and wickedness, but with the unleavened bread of sincerity and truth.” 1 Corinthians 5:8

Setting the Table

Elijah's Place & Elijah's Cup

Traditionally a place is always reserved for Elijah (Malachi 4:5; Matthew 11:13-14). If you have many tables set up, Elijah's place should be reserved at the head table.

Wine Cups

In addition to cups for water or other beverages, you will need to have a special cup for grape juice or wine (usually red). This cup will be filled and drunk from four times during the seder. It represents the four promises of redemption and relationship from Exodus 6:6-7: to bring, to deliver, to redeem and to take.

Seder Plate

See next page for the elements needed for the seder plate.

Matzah

Matzah is essential at any Passover seder. It represents the body of Messiah that was pierced, striped, and symbolically broken for each of us. There is no matzah substitute, like there is no Messiah substitute. You can find it in most grocery stores. Have a plate with a stack of matzah to eat during the meal.

Matzah Tash

A matzah tash is made of cloth and has three pockets inside. One whole matzah is placed into each pocket. During the seder the middle matzah, which represents Messiah, will be broken in half, wrapped in a napkin and hidden. If you do not have a matzah tash you can make one by simply layering each of the three **whole** pieces of matzah with napkins. After the leader at the table breaks this middle matzah another napkin will be used to wrap the *afikoman*.

Pillow

Since it is traditional to recline during the Passover seder, you may place a pillow at every seat or ask participants to bring one from home.

Seder Plate Elements

Roasted Lamb / Z'roa

The z'roa or shankbone has been used to replace the actual roasting and eating of the lamb. As this injunction is biblical, Messianic Jews often choose to roast and eat lamb during Passover. Roast the lamb (easiest to roast lamb chops) on a grill or over a fire.

Maror

Horseradish is the most common bitter herb. Have on hand one teaspoon per person. You can find it in grocery stores in jars. The white variety is more potent than the red.

Chazeret

Numbers 9:11 says to eat the Passover lamb “with unleavened bread and bitter herbs” and uses the plural “bitter herbs.” Therefore, most seder plates have a place for *chazeret*, or a second bitter herb. Romaine lettuce is most often used.

Karpas

One sprig of parsley per person, to be dipped into the salt water.

Charoset

1 cup finely diced apples
1 cup finely chopped walnuts (or almonds)
1 tablespoon sweet red wine (or grape juice)
1 teaspoon cinnamon
honey to taste

Combine all ingredients. You may blend all or some of the ingredients in a food processor for a smoother version. For a chunkier charoset, chop manually. Cover tightly and refrigerate for several hours before serving. Have on hand about 1/4 cup of *charoset* per person.

Egg

While there is a place for a roasted egg on most seder plates, Neil and Jamie usually omit the egg because of its fertility associations. Nevertheless, it is optional, and is often said to be either symbolic of the festival sacrifice (*chagigah*) or of eternal life (having a shape with no beginning and no end).

Salt Water

Put 2 tablespoons of salt in 1 cup of water. Have one or two bowls per table.

Menu Ideas

(Recipes to follow)

Appetizers & Soups

Chicken Soup with Matzah Balls
Gefilte Fish with Horseradish
Chopped Liver

Entrée Meats

Beef Brisket
Apricot Chicken

Side Dishes

Carrot Tzimmes
Green Bean Almondine
Potato Kugel
Matzah Kugel with Fruit

Desserts

Coconut Macaroon
Meringue Cookies

Fun Passover Recipes

Matzah Pizza

Chicken Soup

Recipe adapted from the Jewish Jewels program, "Stones"

4 stalks celery with leaves
3 1/2 pound chicken quartered
1 large whole onion peeled and quartered
4 - 6 carrots
1 bunch fresh dill
1 parsnip
1 bunch parsley leaves
1 parsley root
salt to taste

Take out the insides of the chicken. Wash with water, quarter, and sprinkle with Kosher salt. Set on paper towel while preparing vegetables. Wash and peel carrots, parsnip, and parsley root. Cut in half. Wash dill and parsley and tie with string to keep together. Wash celery and cut in half.

Put the chicken into a 4 quart pot. Cover with water and bring to a boil. Skim off foam from top. Add all vegetables. Bring to a boil again then reduce heat to medium and simmer for approx. 1- 1 1/2 hours or until chicken is tender. Salt to taste.

Matzah Balls

From the Kitchen of Jamie Lash

Good news. There is a mix. There are different brands, but Jamie prefers "Streits."

Buy matzah ball mix (not soup, just matzo ball mix - will have two envelopes, enough for 12-16 matzah balls per envelope - small matzah balls).

Matzah ball mix
Eggs
Vegetable Oil and PRAYER

Follow directions on the box. When you form the matzah balls, gently form them. If you roll them firmly, they will be hard in the center.

Secret #1: Cook the matzah balls in Chicken Stock or Soup instead of plain water. They soak up the chicken flavor.

Secret #2: Stir frequently while matzah balls gently boil - Cover the pot, and lift from time to time to stir. Matzah balls should increase in size and be light and fluffy. Careful when turning them in pot!

Store in refrigerator in covered dish - up to 3 days. DON'T store in the soup!

Gefilte Fish with Horseradish

From the kitchen of Jamie Lash

Use gefilte fish bought in jars, i.e. Manischewitz, Mothers, or orther brand: Look for whitefish and pike combination.

1/2 gallon gefilte fish (approx. 18 pieces)
2 large onions, sliced
1 lb. carrots (each in 4 slices)
1 tablespoon salt
1/4 teaspoon white pepper
2 teaspoons sugar
1/2 tablespoon almond extract
parsley to adorn

Place onions and carrots in a large pot or electric kettle. Cover with water (approx. 3"). Bring water to a boil and cook gently for about 8-10 minutes.

[Wash individual fish patties gently with cool water, and drain in a colander.]

Add salt, white pepper, sugar and almond extract to the water with the onions and carrots. Stir.

Add fish patties. Simmer, covered for 1 hour. Refrigerate with the stock from the pot; Serve without stock. Place 2-3 carrot slices on top plus parsley.

Gefilte fish looks nicest served on a lettuce leaf - if at all possible. Serve with Horseradish. (Jamie likes red.)

Serves 18.

NOTE: This fish can be eaten all week during Passover. Serve with a salad for lunch...yum!

Chopped Liver

From the kitchen of Sheryl Campo

6 hard-boiled large eggs, chilled
2-3 large onions, chopped
1/3 cup vegetable oil
1 lb. chicken livers
salt and pepper to taste

Chop the onions medium-coarsely and fry in the oil on medium heat until golden brown. You have to babysit the onions, stirring often, so they don't burn. Set aside.

Trim and rinse livers and pat dry. (Halve any large pieces.) Add livers to browned onions, increase heat to medium high and sauté until livers are cooked through, 8-10 minutes (they should not be pink in center). Let cool 15-20 minutes.

Transfer the liver and onions to the food processor and grind using a pulsing action. Add the hard-boiled eggs and give it another pulse until fully incorporated and it reaches the consistency you want. Some people prefer it coarse, some like it very fine, almost pate-like.

Add salt and pepper to taste.

Scrape the chopped liver into a serving bowl and chill in the fridge for at least 2 hours.

You can also add any other spices that you like, but this detracts from the traditional flavor of Jewish chopped liver.

Serve with matzah. 8-10 servings.

Beef Brisket

From the kitchen of Jamie Lash

3 - 4 pound brisket of beef (1st or 2nd cut is fine)
18 oz. bottle (approx. 1 ½ cups) barbecue sauce
garlic powder
heavy duty aluminum foil

Pre-heat oven to 350°.

Trim most of the fat from both sides of the brisket. Wash and pat dry. Place brisket on two pieces of heavy duty foil arranged crosswise. (Sometimes we use more foil.) Sprinkle garlic powder on both sides of meat. Spread barbecue sauce on both sides of the meat. Wrap the meat with the foil tightly so that no air can get in. Place the package on the middle rack of a preheated 350° oven. Cook for approximately one hour per pound.

3lb. brisket - usually 3 ½ hours - Serves 8-10

4lb. brisket - usually 4 hours

5lb. brisket - usually 4 ½ hours

Remove carefully from foil. Save juice for gravy. Allow to sit until warm, then slice. Wonderful when cooked one day and served the next. Warm up sliced brisket in 300° oven for ½ hour.

Apricot Chicken

From the kitchen of Joan Nathan: "The Jewish Holiday Kitchen"

2 - 3 1/2 lb broiling chickens, cut up
Salt and pepper to taste
1 clove garlic
1/2 pound apricot preserves
6 ounces Russian dressing
1 cup diced onion

Preheat oven to 350°.

Season the chicken well with salt and pepper and rub with garlic.

Mix together the apricot preserves, Russian dressing, and onion. Pour over the chicken and bake in the oven about 50 minutes, or until golden brown.

Serves 4-6.

Carrot Tzimmes

From the kitchen of Pauline Lash (Neil's Mother)

2 bunches of carrots
1 cup white raisins
12 prunes (halved)
matzah meal
6 tablespoons sugar or honey to taste
pinch cinnamon
salt
1 cup hot water

Peel and grate the carrots. Layer into a pot as follows:

1-2 inches of carrots
2 tablespoons sugar or drizzle honey
1 tablespoon matzah meal
pinch salt
pinch cinnamon
some raisins and prunes
REPEAT FOR TWO MORE LAYERS.

Add 1 cup of hot water.

Cook on top of stove at medium low for one hour.

Serves 8-10.

Green Beans Almondine

From Food Network star Rachel Ray

1 (2-ounce) package sliced almonds, found on baking aisle
1 pound green beans, trimmed
1 tablespoon butter
1/2 lemon, juiced
Salt and pepper

In a medium pan, toast almonds over medium heat.

Remove from pan and add 1/2 inch water.

Bring water to a boil, add beans and cover pan. Reduce heat. Cook beans 4 or 5 minutes until just tender yet still green.

Drain beans and return pan to stovetop. Melt butter over moderate heat.

Add lemon juice to butter (juice lemon half right side up to keep seeds with lemon, rather than in your beans).

Add beans to lemon butter and coat evenly. Season with salt and pepper, to taste.

Transfer green beans to dinner plates or serving plate and top with almonds.

Serves 4-6.

Potato Kugel

From the kitchen of Jamie Lash

6 medium potatoes
2 medium carrots, grated
1 onion
3 eggs, beaten
1/3 cup matzah meal
1 teaspoon salt
pinch of pepper
3 tablespoons vegetable oil

Preheat oven to 350°.

Peel potatoes and place in a large bowl of cold water.

Grate carrots and set aside. Grate onion and potatoes with hand grater or food processor.

Put potato and onion mixture in a bowl. Add carrots and eggs.

Stir in remaining ingredients and mix well with fork.

Place in a greased 9x9 inch baking pan. Bake for at least 1 hour or until golden brown and crisp on top.

Serves 6-8.

Matzah Rugel with Fruit

From the kitchen of Jamie Lash

9 sheets of matzah (broken in little pieces)
1 15oz. can fruit cocktail
1 15 oz. can sliced peaches
1 cup sugar (I use organic)
1 stick melted unsalted butter (save the wrapper to grease the pan)
1 teaspoon vanilla extract (or a bit more)
7 jumbo eggs (beaten)
1 cup dried fruit pieces (snipped small) Dried mangoes & berries are yummy!
2 teaspoons cinnamon
pinch of nutmeg

Preheat oven to 350°.

In a LARGE mixing bowl, break matzah by hand into pieces the size of a quarter.

Drain juice from the two cans of fruit into a large measuring cup, and add water to make 2 cups liquid. Pour liquid over matzah and stir to combine.

Add 1 cup sugar, cinnamon, nutmeg, and vanilla.

Add 1 stick melted butter and stir to mix.

Beat 7 jumbo eggs and add to the mixture.

Add dried fruit and stir to combine.

Grease a baking pan (9 or 10x13). I use the melted butter from the paper wrapper.

Spoon the matzah mixture into the pan.

Decorate the top of the kugel with the peach slices. (Jamie makes a flower.)

Bake uncovered on the center shelf of a 350° oven for 1 hour.

Let stand for a while before cutting. Great cold the next day...or warm...for breakfast...or dessert!

Serves approx. 15.

Coconut Macaroons

From the cookbook: "The Joy of Cooking"

2/3 cup sweetened condensed milk
1 large egg white
1 1/2 teaspoons vanilla
1/8 teaspoon salt
3 1/2 cups flaked or shredded sweetened coconut

Preheat oven to 325°F. Grease or line 2 cookie sheets.

Stir together in a large bowl until combined all ingredients except for coconut. When well combined, stir in the coconut until blended.

Drop the dough by tablespoonfuls about 2 inches apart onto the cookie sheets. Bake, 1 sheet at a time, until golden brown, 20 to 24 minutes. Let stand briefly, then remove to a rack to cool.

Makes about thirty-six 1 1/2 inch cookies.

Meringue Cookies

Neil's favorite, taken from Aish.com

3 egg whites
3/4 cup sugar
1 cup chocolate chips
1 teaspoon vanilla

Preheat oven to 250°. Beat egg whites until they hold their shape but are still soft. Gradually add sugar and vanilla and beat until stiff. Fold in chocolate chips.

Spoon onto foil lined cookie sheet. Bake for 1 hour. Let cool. Remove by hand.

Variation: Eliminate chocolate chips, make larger cookies and use small glass to make medium-sized indentation in meringues before baking. You will now have meringue shells to fill with sorbet, mousse or fresh fruit for a fancy dessert.

Matzah Pizza

Taken from kashrut.com

Ingredients for each matzah pizza:

1 matzah
shredded mozzarella cheese
grated parmesan cheese
prepared marinara or flavored tomato sauce or chopped fresh tomatoes
oregano or Italian seasoning (optional)

Grease baking pan big enough to fit matzah.

Spread tomato sauce or chopped tomatoes over matzahs.

Sprinkle mozzarella and parmesan cheeses over tomato sauce.

Bake at 425° for 10 minutes or until cheese melts, OR microwave for 1 minute or until cheese melts.



Four Promises of Redemption and Relationship from Sh'mot (Exodus 6:6-7)

I will BRING you out from Egypt.
I will DELIVER you from slavery.
I will REDEEM you with an outstretched arm.
I will TAKE you to Me for a people.

May you experience the joy of deliverance from the
bondage of sin, and the embrace of the Father, as you
receive His Son, Yeshua HaMashiach!

Neil and Jamie Lash



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