



# 2017 PASSOVER SEDER MEAL PLAN



**MENUESSENCE**  
A STRESS FREE MEAL PLANNER



# Passover Seder Meal Plan

Whether you are hosting one night or two, MenuEssence has you covered with a complete meal plan from the Seder plate right through to dessert. While each night's menu is unique, they do share some common elements. No Seder is complete without Matzo Ball Soup and this Ashkenazi menu would not be complete without Gefilte Fish, or as we call it, a great vehicle for horseradish!

These meals are portioned for 12 guests. While the menus do not include multiple meat dishes per night, we promise you, no one will walk away hungry. The dishes should appeal to a wide audience but please make any changes you feel necessary. And if you are up to making your own gefilte fish, don't let us stop you...substituting it for a nice piece of salmon is also a great idea!

A general note about reheating. We have included a note on most recipes with some guidance. If you are cooking in advance for Kashrut reasons, do what you need to do. If you are cooking in advance to make dinner time easier, undercook your vegetables (other than sweet and regular potatoes) by a couple minutes. This will preserve some moisture in the vegetables and prevent them from becoming dry.

In addition to the recipes and instructions for each dish, we have included a full grocery list and preparation guide.

Most importantly, do not stress too much! Find joy in the cooking and enjoy the meals with family and friends!

This guide is a sample of what we have in store for you in our app – not just for special occasions but for every night of the week! Be sure to follow us at **[menuessence.com/connect](https://menuessence.com/connect)**

Bon appétit and chag kasher v'same'ach.





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# The Seder Plate

<b>Zeroa</b>	Chicken bone (or shank bone)
<b>Beitzah</b>	Egg
<b>Maror</b>	Bitter Herbs - Fresh horseradish and lettuce
<b>Charoset</b>	Recipe on page 33
<b>Karpas</b>	Celery (or: potato, onion, parsley)
<b>Chazeret</b>	Bitter herbs - Fresh horseradish and lettuce
<b>Salt water for dipping</b>	

# First Night Seder Menu



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First Night Seder

# Green Salad

PREP TIME: 15m

COOK TIME: –

SKILL: EASY




## Ingredients

3 romaine lettuce hearts  
1 cup cherry tomatoes  
1 cucumber  
1 can heart of palm  
1 yellow pepper  
4 tbsp olive oil  
2 tbsp balsamic vinegar  
1 tbsp lemon juice  
1 tbsp honey  
1 tbsp garlic  
4 green onions  
Salt & Pepper

## Steps

1. Cut tomatoes in half or quarters depending on size. Add to a large salad bowl.
2. Peel cucumber, cut into quarters lengthwise then into ¼-inch pieces, add to bowl.
3. Cut heart of palm into ¼-inch slices. Cut large slices in half if necessary, add to bowl.
4. Cut green onions into small slices, add to bowl.
5. Cut yellow pepper into ½-inch pieces, add to bowl.
6. Mince garlic.
7. In a small bowl, combine oil, vinegar, lemon juice, honey, garlic, and salt and pepper to taste.
8. Toss dressing with cut vegetables.
9. Cut romaine lettuce into ½-inch slices. Add on top of dressed vegetables. Do not toss in lettuce yet.
10. Toss salad 10 minutes prior to serving.



First Night Seder

# Gefilte Fish

PREP TIME: 5m

COOK TIME: –

SKILL: EASY

## Ingredients

2 Gefilte fish logs  
Horseradish

## Steps

1. Cut into ½-inch slices.
2. Serve with horseradish.

# Matzo Ball Soup

PREP TIME: 15m+10m

COOK TIME: 35m+10m

SKILL: MEDIUM



## Ingredients

6 carrots  
3 celery stalks  
1 small onion  
1 cup fresh dill  
2 chicken thighs, skin on  
2 tbsp olive oil  
4 quarts water  
2 quarts water  
(for two nights only)  
½ cup matzo meal  
½ cup vegetable oil  
2 eggs  
Salt & Pepper

## Steps


1. Chop 3 carrots, celery, and onion into equal sized pieces. Chop ¾ of the dill.
2. In a large pot, over medium high heat, warm olive oil.
3. Add chopped vegetables and season with salt and pepper to taste. Cook stirring frequently for 10 minutes.
4. Add water, chicken and the chopped dill. Bring to a boil.
5. Once boiling, reduce to a simmer and cook for 30 minutes.
6. Slice remaining carrots.
7. In a medium bowl, beat eggs and add oil.
8. Add matzo meal. Cover and refrigerate for at least 15 minutes.

**Reheating note:** Matzo balls are best served within 45 minutes of being made. This might not be an option for you. If you need to make them in advance, remove the balls from the soup after cooking them for the 10 minutes. Return them to the warm soup 20 minutes prior to serving.



9. Using a strainer and large pot, strain out the vegetables from the liquid. You may want to squeeze remaining liquid from the vegetables.
10. Add sliced carrots and additional water (for two nights only) to soup and bring to a boil. Season soup to taste. Once boiling, reduce to medium heat.
11. Remove matzo meal mixture from the refrigerator and stir with a fork.
12. Roll matzo into small, 1-inch size balls either using firm pressure or a light touch depending on preference. Add balls to soup.
13. Cook for 10 minutes.
14. Serve 2-4 balls per bowl making sure to include a carrot or two. Top with a sprig of dill.

**General note:** If possible, make the balls 30 minutes prior to serving. To ensure great soup, divide the broth in two, reserving the second half for the second night.



First Night Seder

# Turkey Roll

PREP TIME: 25m

COOK TIME: 3h

SKILL: MEDIUM

## Ingredients


- 2 9 lbs prepared turkey rolls
- 2 red peppers
- 2 yellow peppers
- 2 large onion
- 1 cup dry white wine
- 3 tbsp dried italian seasoning
- 3 tbsp garlic
- 3 tsp paprika
- 2 tsp salt
- 2 tsp fresh ground pepper
- 3 tbsp olive oil
- 2 tsp potato starch

## Steps

1. Preheat oven to 350 degrees F.
2. In a small bowl, mix italian seasoning, garlic, paprika, salt, pepper, and oil.
3. Rub seasoning on all sides of both rolls. Let rest for 10 minutes.
4. Wash and cut peppers into 1-inch size pieces. Slice onions. Transfer to 9x13 roasting pan. Add wine.
5. Heat a large frying pan over medium heat.
6. Sear turkey on each "side" for 2 minutes. If your pan is large enough, you can do both at the same time. Alternatively, sear one roll at a time.
7. Transfer seared turkey to the roasting pan. Cover with aluminum foil ensure a tight seal.
8. Roast for about 2 - 3 hours or until the core's internal temperature reaches 185 degrees.

**Reheating note:** Place turkey in a 300 degrees F oven 45 minutes prior to serving.

9. Remove from oven. Remove the rolls from pan and wrap in aluminum foil. Let rest for 10 minutes.
10. Strain liquid from the vegetables and transfer it to a large pot. Do not discard vegetables.
11. Over high heat, boil liquid for 10 minutes stirring frequently. Add potato starch at the 5-minute mark
12. Cut rested turkey into ¼ to ½-inch slices.
13. Serve with reduced sauce, peppers, and onions.



First Night Seder

# Matzo “Stuffing”

PREP TIME: 35m

COOK TIME: 30m

SKILL: EASY

## Ingredients

3 apples  
3 pears  
3 plums  
1 large onion  
½ cup dried cranberries  
¾ cup dry white wine  
4 matzo boards  
2 tbsp olive oil  
2 tbsp garlic  
1 tbsp fresh thyme  
Salt & Pepper


## Steps

1. Preheat oven to 350 degrees F.
2. Wash and core all fruit and chop into equal size pieces around ½-inch big. You should leave the skin on the fruits.
3. Dice onion and garlic. Remove thyme leaves from the sprigs.
4. In a large frying pan, over medium-high heat, warm oil.
5. Add onions and sauté for 5 minutes.
6. Add garlic, apples, and pears. Sauté for 5 minutes. Add plums, cranberries, thyme, and wine. Sauté for 5 minutes. Add salt & pepper to taste.
7. Remove from heat.
8. Transfer to 9x13 oven pan.
9. Break matzo into ½ - 1-inch pieces and mix into fruit mixture.
10. Cover with aluminum foil.
11. Place in oven for 30 minutes.

**Reheating note:** Skip step 11.

Place in a 300 degrees F oven 30 minutes prior to serving.





First Night Seder

# Skin on Mashed Potatoes

PREP TIME: 10m

COOK TIME: 20m

SKILL: EASY

## Ingredients

10 medium rustic potatoes  
3 tbsp parve margarine  
3 tbsp fresh garlic  
1 tbsp green onion  
Salt & Pepper

## Steps

1. Place a large pot filled halfway with water on high heat. Add salt and bring to a boil.
2. Thoroughly wash potatoes. Cut potatoes into quarters.
3. Add potatoes to boiling water and cook for 15 minutes or until soft but somewhat firm.
4. Using a fork, break up larger pieces. It's important not to over mash your potatoes.
5. Add margarine, garlic, green onion, and salt & pepper being generous with the salt.
6. Mix well with a fork breaking up potato pieces as you go. You're looking for half your potato mix to be blended and the other half to have ½-inch pieces of potato.

**General note:** These aren't creamy, smooth mashed potatoes, they have some whole pieces of potato in the mix.

**Reheating note:** Do not add green onion until after reheating. Place potatoes in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 30 minutes prior to serving.



First Night Seder

# Roasted Carrots

PREP TIME: 5m

COOK TIME: 15m

SKILL: EASY


## Ingredients

12 large carrots  
3 tbsp olive oil  
2 tbsp ginger  
2 tbsp honey  
Salt & Pepper

## Steps

1. Preheat oven to 375 degrees F.
2. Peel carrots and cut them into equal-sized sticks.
3. In a large bowl, coat carrots with oil and salt & pepper.
4. Spread evenly on a baking sheet.
5. Cook for 25 minutes turning them twice.
6. Remove from oven and toss with more salt & pepper, ginger and honey.

**Reheating note:** Place carrots in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 30 minutes prior to serving.



First Night Seder

# Roasted Broccoli

PREP TIME: 5m

COOK TIME: 15m

SKILL: EASY

## Ingredients

2 broccoli heads  
2 tbsp olive oil  
Salt & Pepper

## Steps

1. Preheat oven to 400 degrees F.
2. Cut broccoli into small flowerets.
3. Toss broccoli in a large bowl with oil.
4. Season to taste with salt & pepper.
5. Spread evenly on baking sheet, avoid too much overlap.
6. Place in oven for 15 minutes turning twice.
7. Remove and season with salt & pepper to taste.

**Reheating note:** Place broccoli in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 30 minutes prior to serving.

# Pear Cake (Passover edition)

PREP TIME: 25m

COOK TIME: 65m

SKILL: MEDIUM



## Ingredients

3 medium bartlett pears  
½ cup pecans  
½ cup packed brown sugar  
2 tsp ground cinnamon  
½ tsp ground nutmeg  
½ tbsp instant coffee  
4 eggs  
1 cup sugar  
½ cup vegetable oil  
1 tsp vanilla extract  
1 cup matzo cake meal

## Steps

1. Preheat oven to 350 degrees F.
2. Chop pecans into small pieces.
3. Peel and core pears and cut into quarters.
4. Cut each quarter into ¼-inch slices.
5. In a small bowl, combine brown sugar, pecans, cinnamon, and nutmeg.
6. Using a mixer with a whisk attachment, whisk eggs for 1 minute on high.
7. Reduce speed to medium and slowly add sugar, a few tablespoons at a time followed by the vanilla, and finally, add oil. Continue mixing until all ingredients are combined.
8. Reduce speed to low. Gradually add cake meal. Be careful not to over mix.
9. Pour half the cake mixture into a well greased 8x8 baking pan.
10. Sprinkle coffee over cake, followed by half of the walnut mixture.
11. Add half of the sliced pears in an even layer. Some overlap is alright.
12. Top with remaining cake mixture.
13. Add remaining pears trying not to overlap at this point. Top with remaining walnut mixture.
14. Bake for 65 minutes.
15. Remove from oven and let cool for 10 minutes.
16. Cut into equal sized squares just prior to serving.





First Night Seder

# Fruit Plate

PREP TIME: 20m

COOK TIME: –

SKILL: EASY

## Ingredients

- 1 cantaloupe
- 1 mango
- 1 lbs strawberries
- 1 pineapple

## Steps

1. Cut cantaloupe in half, remove seeds. Thinly slice and cutaway skin.
2. Slice around mango seed. Cut away skin. Thinly slice mango.
3. Wash strawberries. Remove green caps. Cut in half or quarters depending on size.
4. Cutaway pineapple peel. Cut into quarters. Remove core. Cut into ½-inch slices.



Second Night Seder

# Cranberry Spinach Salad

PREP TIME: 10m

COOK TIME: -

SKILL: EASY


## Ingredients

400 gr spinach  
1 cup dried cranberries  
1 cup almond slices  
¼ cup sugar  
¼ tsp paprika  
¼ small red onions  
1 tbsp garlic  
½ cup white wine vinegar  
¾ cup olive oil  
Salt & Pepper

## Steps

1. Preheat oven to 400 degrees.
2. Roast almonds for 5 minutes tossing once. Remove and let cool.
3. Mince onion and garlic.
4. In a small bowl, whisk together sugar, paprika, onion, garlic, vinegar, olive oil, and salt & pepper to taste.
5. In a large bowl, tear spinach into bite-size pieces.
6. Toss spinach with cranberries and almonds.
7. Dress salad 10 minutes prior to serving.

**Reheating note:** Prepare everything. Do not toss with dressing or almonds until ready to serve.



Second Night Seder

# Gefilte Fish

PREP TIME: 5m

COOK TIME: –

SKILL: EASY

## Ingredients

2 Gefilte fish logs  
Horseradish

## Steps

1. Cut into ½-inch slices.
2. Serve with horseradish.

# Matzo Ball Soup

PREP TIME: 15m+10m

COOK TIME: 35m+10m

SKILL: MEDIUM



## Ingredients

6 carrots  
3 celery stalks  
1 small onion  
1 cup fresh dill  
2 chicken thighs, skin on  
2 tbsp olive oil  
4 quarts water  
2 quarts water  
(for two nights only)  
½ cup matzo meal  
½ cup vegetable oil  
2 eggs  
Salt & Pepper

## Steps

1. Chop 3 carrots, celery, and onion into equal sized pieces. Chop ¾ of the dill.
2. In a large pot, over medium high heat, warm olive oil.
3. Add chopped vegetables and season with salt and pepper to taste. Cook stirring frequently for 10 minutes.
4. Add water, chicken and the chopped dill. Bring to a boil.
5. Once boiling, reduce to a simmer and cook for 30 minutes.
6. Slice remaining carrots.
7. In a medium bowl, beat eggs and add oil.
8. Add matzo meal. Cover and refrigerate for at least 15 minutes.

**Reheating note:** Matzo balls are best served within 45 minutes of being made. This might not be an option for you. If you need to make them in advance, remove the balls from the soup after cooking them for the 10 minutes. Return them to the warm soup 20 minutes prior to serving.



9. Using a strainer and large pot, strain out the vegetables from the liquid. You may want to squeeze remaining liquid from the vegetables.
10. Add sliced carrots and additional water (for two nights only) to soup and bring to a boil. Season soup to taste. Once boiling, reduce to medium heat.
11. Remove matzo meal mixture from the refrigerator and stir with a fork.
12. Roll matzo into small, 1-inch size balls either using firm pressure or a light touch depending on preference. Add balls to soup.
13. Cook for 10 minutes.
14. Serve 2-4 balls per bowl making sure to include a carrot or two. Top with a sprig of dill.

**General note:** If possible, make the balls 30 minutes prior to serving. To ensure great soup, divide the broth in two, reserving the second half for the second night.

# Sweet and Sour Brisket

PREP TIME: 25m

COOK TIME: 5h

SKILL: MEDIUM



## Ingredients

6 lbs beef brisket  
1 cup water  
1 cup ketchup  
½ cup vinegar  
2 onions  
¾ cup brown sugar  
2 tbsp garlic  
Salt & Pepper

## Steps

1. Preheat oven to 200 degrees F.
2. Thinly slice onions and mince garlic.
3. In a large roasting pan, mix water, ketchup, vinegar, onion, sugar, and garlic.
4. Generously season beef with salt & pepper.
5. In a large frying pan over high heat, sear each side of the beef for 2 minutes.
6. Add beef to roasting pan, submerging in the sauce and topping with some of the onions.
7. Tightly seal the pan with aluminum foil.
8. Place in oven and roast for 5 hours or until the internal temperature is 160 degrees. Flip the beef each hour.
9. Once cooked, remove from oven and let rest for 30 minutes.
10. Remove 2 cups of the liquid and onions. Boil in a medium pot for 15 minutes.
11. Thinly slice beef and return to reduced sauce and onions.
12. Reheat 30 minutes prior to serving, drizzle reduced sauce on beef and serve with onions.

**Reheating note:** Skip step 12. Place beef in a 300 degrees F oven 45 minutes prior to serving.

**General note:** If you're going to make this in advance, when you remove it from the refrigerator, remove most of the fat prior to reheating it.

# Sweet Potato in Oranges Cups

PREP TIME: 20m

COOK TIME: 1h+15m

SKILL: MEDIUM



## Ingredients

6 large sweet potatoes  
6 oranges  
3 tbsp cinnamon  
 $\frac{3}{4}$  cup fresh orange juice  
2 tbsp brown sugar  
4 tbsp walnut  
Salt & Pepper

## Steps

1. Preheat oven to 350 degrees F.
2. Place sweet potatoes in the oven on a roasting sheet for 55 minutes. Turn once at the halfway mark.
3. Thoroughly wash oranges. Cut them in half. Be sure to cut through the middle of the orange (not through the stem). Carefully remove a small piece on the bottom of the halves to allow them to sit without rolling.
4. Juice oranges. Be careful not to damage the skin. Remove all pulp.
5. Chop walnuts into small pieces. Mix in a small bowl with brown sugar.
6. Remove sweet potatoes from oven and let cool 5 minutes.
7. Cut the soft potatoes in half and remove all the skin and place the flesh of the potato in a large bowl. You might need to use a spoon to remove all the flesh.
8. Add cinnamon, orange juice, and salt & pepper to taste.
9. Mash with a fork until smooth and any long fibers have been broken down.
10. Using a fork, fill each orange half with potato mixture forming a peak in the middle.
11. Top with walnut mixture.
12. Preheat oven to 400 degrees F.
13. Place on a baking sheet.
14. Return to oven for 15 minutes.

**Reheating note:** Skip step 12 - 14. Place orange cups on a baking sheet and place in a 300 degrees F oven 30 minutes prior to serving.



Second Night Seder

# Roasted Potatoes

PREP TIME: 10m

COOK TIME: 1h

SKILL: EASY


## Ingredients

10 large rustic potatoes  
6 tbsp olive oil  
4 tbsp garlic  
3 tbsp rosemary  
Salt & Pepper

## Steps

1. Heat oven to 425 degrees F.
2. Cut potatoes into 1-inch pieces.
3. In a large bowl, coat potatoes with oil and salt & pepper.
4. Spread evenly on a baking sheet. You will need two or more sheets.
5. Cook for 35 minutes turning them three times.
6. Remove from oven. Place potatoes on some paper towel to remove excess oil.
7. Toss potatoes with garlic, rosemary, pepper and generously salt.
8. Return to oven for 10 minutes.

**Reheating note:** Skip step 8. Place potatoes in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 30 minutes prior to serving.



Second Night Seder

# Roasted Cauliflower

PREP TIME: 5m

COOK TIME: 15m

SKILL: EASY

## Ingredients


2 cauliflower heads  
2 tbsp olive oil  
Salt & Pepper

## Steps

1. Preheat oven to 400 degrees F.
2. Cut cauliflower into small flowerets.
3. Toss cauliflower in a large bowl with oil.
4. Season to taste with salt & pepper.
5. Spread evenly on baking sheet, avoid too much overlap.
6. Place in oven for 15 minutes turning twice.
7. Remove and season with salt & pepper to taste.

**Reheating note:** Place cauliflower in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 30 minutes prior to serving.





Second Night Seder

# Roasted Asparagus

PREP TIME: 5m

COOK TIME: 10m

SKILL: EASY

## Ingredients

3 bunches asparagus  
2 tbsp olive oil  
2 tbsp garlic  
Salt & Pepper

## Steps

1. Preheat oven to 450 degrees F.
2. Hold an asparagus stock at the base (cut part) and the middle and snap it like you would a stick. It will break naturally. The stock below the break is bitter and should be discarded.
3. Cut remaining asparagus at the same point.
4. Toss asparagus in a large bowl with oil and garlic.
5. Season to taste with salt & pepper.
6. Spread evenly on baking sheet, avoid any overlap.
7. Place in oven for 8 minutes turning twice.
8. Remove and season with salt & pepper to taste.

**Reheating note:** Place asparagus in a roasting pan, tightly wrapped with aluminum foil. Place in a 300 degrees F oven 15 minutes prior to serving. Please do not overcook asparagus!

**General note:** Asparagus stocks vary greatly in size. You are looking for 4-6 pieces per person. Look for stocks smaller than ¼-inch in diameter.

Second Night Seder

# Awesome Flourless Chocolate Cake

PREP TIME: 15m

COOK TIME: 35m

SKILL: MEDIUM



## Ingredients

3 oz parve  
semisweet chocolate  
½ cup parve margarine  
¾ cup sugar  
½ cup cocoa powder  
3 eggs  
1 tsp vanilla extract

## Steps

1. Preheat oven to 300 degrees F.
2. Grease an 8-inch springform pan. Dust with cocoa powder.
3. Using a double boiler over simmering water, melt chocolate and margarine.
4. Once melted, remove from heat.
5. Fold in sugar and cocoa.
6. In a small bowl, beat eggs and vanilla.
7. Fold egg mixture into chocolate mixture.
8. Transfer to pan and bake for 30-35 minutes.
9. Once baked, remove from oven and let cool for 10 minutes.
10. Remove from pan. Top with a sprinkling of icing sugar.



Second Night Seder

# Fruit Plate

PREP TIME: 20m

COOK TIME: –

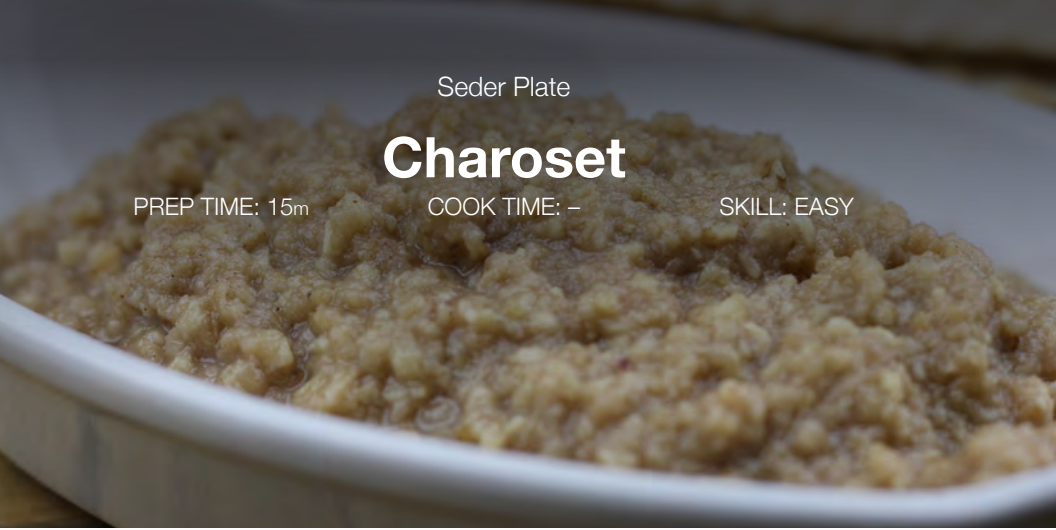
SKILL: EASY

## Ingredients

- 1 cantaloupe
- 1 mango
- 1 lbs strawberries
- 1 pineapple

## Steps

1. Cut cantaloupe in half, remove seeds. Thinly slice and cutaway skin.
2. Slice around mango seed. Cut away skin. Thinly slice mango.
3. Wash strawberries. Remove green caps. Cut in half or quarters depending on size.
4. Cutaway pineapple peel. Cut into quarters. Remove core. Cut into ½-inch slices.



Seder Plate

# Charoset

PREP TIME: 15m

COOK TIME: –

SKILL: EASY

## Ingredients

5 medium apples  
1 cup walnuts  
1 tbsp lemon juice  
1/4 cup sugar  
1/4 cup honey  
1 tsp cinnamon  
1/4 cup grape juice

## Steps

1. Peel and core apples.
2. Add walnuts to a food processor. Pulse for 5 seconds.
3. Add cinnamon and sugar, then pulse.
4. Add a couple apples, pulse for 2 seconds. Add a couple more, pulse again.
5. Add grape and lemon juice, remaining apple, honey, and pulse until the texture of oatmeal.

**General note:** Keep charoset in the refrigerator in an airtight container. It should be good all week long but probably won't last that long!

# Grocery List – Both Nights

## Alcohol

- ☐ 1¾ cup **dry white wine** *(Turkey Roll, Matzo “stuffing”)*

## Baking

- ☐ ½ cup **cocoa powder** *(Flourless Chocolate Cake)*  
☐ 3 oz **parve semisweet chocolate** *(Flourless Chocolate Cake)*  
☐ **vanilla extract** *(Flourless Chocolate Cake, Pear Cake)*

## Dairy

- ☐ 12 **eggs** *(Seder Plate, Matzo Ball Soup, Flourless Chocolate Cake, Pear Cake)*  
☐ 3 tbsp **margarine** *(Skin on Mashed Potatoes)*  
☐ ½ cup **parve margarine** *(Flourless Chocolate Cake)*

## Fruits & Vegetables

- ☐ 8 medium **apples** *(Charoset, Matzo “stuffing”)*  
☐ 3 bunches **asparagus** *(Roasted asparagus)*  
☐ 2 **broccoli heads** *(Roasted broccoli)*  
☐ 2 **cantaloupe** *(Fruit Plate)*  
☐ 18 **carrots** *(Matzo Ball Soup, Roasted carrots)*  
☐ 2 **cauliflower heads** *(Roasted cauliflower)*  
☐ 3 **celery stalks** *(Matzo Ball Soup)*  
☐ 1 cup **cherry tomatoes** *(Green Salad)*  
☐ 1 **cucumber** *(Green Salad)*  
☐ 1 cup **fresh dill** *(Matzo Ball Soup)*  
☐ **fresh horseradish** *(Seder Plate)*  
☐ ¾ cup **fresh orange juice** *(Sweet Potato in Oranges Cups)*  
☐ 1 tbsp **fresh thyme** *(Matzo “stuffing”)*  
☐ **garlic**  
☐ 2 tbsp **fresh ginger** *(Roasted carrots)*  
☐ 6 **green onions** *(Green Salad)*  
☐ **lemon juice**  
☐ 2 **mango** *(Fruit Plate)*  
☐ 6 **onion** *(Matzo Ball Soup, Turkey Roll, Sweet and Sour Brisket, Matzo “stuffing”)*  
☐ 6 **oranges** *(Sweet Potato in Oranges Cups)*  
☐ 6 **pears** *(Matzo “stuffing”, Pear Cake)*  
☐ 2 **pineapple** *(Fruit Plate)*  
☐ 3 **plums** *(Matzo “stuffing”)*  
☐ 1 small **red onions** *(Cranberry Spinach Salad)*  
☐ 2 **red peppers** *(Turkey Roll)*  
☐ 3 **romaine lettuce hearts** *(Green Salad)*  
☐ 3 tbsp **rosemary** *(Roasted Potato)*



## Fruits & Vegetables (cont...)

<input type="checkbox"/> 20	<b>rustic potatoes</b>	<i>(Skin on Mashed Potatoes, Roasted Potato)</i>
<input type="checkbox"/> 400 gr	<b>spinach</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/> 2 lbs	<b>strawberries</b>	<i>(Fruit Plate)</i>
<input type="checkbox"/> 6 large	<b>sweet potatoes</b>	<i>(Sweet Potato in Oranges Cups)</i>
<input type="checkbox"/> 3	<b>yellow pepper</b>	<i>(Turkey Roll, Green Salad)</i>

## Grocery

<input type="checkbox"/> 1 cup	<b>almond slices</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/>	<b>balsamic vinegar</b>	<i>(Green Salad)</i>
<input type="checkbox"/>	<b>brown sugar</b>	<i>(Sweet and Sour Brisket, Sweet Potato in Oranges Cups, Pear Cake)</i>
<input type="checkbox"/>	<b>cinnamon</b>	
<input type="checkbox"/> 1½ cup	<b>dried cranberries</b>	<i>(Cranberry Spinach Salad, Matzo “stuffing”)</i>
<input type="checkbox"/> 3 tbsp	<b>dried italian seasoning</b>	<i>(Turkey Roll)</i>
<input type="checkbox"/> ¼ cup	<b>grape juice</b>	<i>(Charoset)</i>
<input type="checkbox"/> 1 can	<b>heart of palm</b>	<i>(Green Salad)</i>
<input type="checkbox"/>	<b>honey</b>	
<input type="checkbox"/> ½ tbsp	<b>instant coffee</b>	<i>(Pear Cake)</i>
<input type="checkbox"/> 1 cup	<b>ketchup</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/> ½ tsp	<b>nutmeg</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>olive oil</b>	
<input type="checkbox"/>	<b>paprika</b>	
<input type="checkbox"/> ½ cup	<b>pecans</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>Salt &amp; Pepper</b>	
<input type="checkbox"/>	<b>sugar</b>	
<input type="checkbox"/>	<b>vegetable oil</b>	
<input type="checkbox"/> ½ cup	<b>vinegar</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/> 1½ cup	<b>walnut</b>	<i>(Charoset, Sweet Potato in Oranges Cups)</i>
<input type="checkbox"/> ½ cup	<b>white wine vinegar</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/> 4	<b>Gefilte Fish logs</b>	<i>(Gefilte fish logs)</i>

## Kosher

<input type="checkbox"/> 4	<b>matzo boards</b>	<i>(Matzo “stuffing”)</i>
<input type="checkbox"/> 1 cup	<b>matzo cake meal</b>	<i>(Pear Cake)</i>
<input type="checkbox"/> 1 cup	<b>matzo meal</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/> 2 tsp	<b>potato starch</b>	<i>(Turkey Roll)</i>

## Meat

<input type="checkbox"/> 6 lbs	<b>beef brisket</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/> 2	<b>chicken thighs, skin on</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/> 2	<b>prepared turkey rolls (9 lbs each)</b>	<i>(Turkey Roll)</i>

# Grocery List – First Night Only

## Alcohol

☐ **dry white wine** *(Turkey Roll, Matzo “stuffing”)*

## Dairy

☐ 9 **eggs** *(Seder plate, Matzo Ball Soup, Pear Cake)*

☐ **margarine** *(Skin on Mashed Potatoes)*

## Fruits & Vegetables

☐ 8 medium **apples** *(Charoset)*

☐ 2 **broccoli heads** *(Roasted brocacoli)*

☐ 1 **cantaloupe** *(Fruit Plate)*

☐ 18 large **carrots** *(Matzo Ball Soup, Roasted carrots)*

☐ 1 cup **cherry tomatoes** *(Green Salad)*

☐ 1 **cucumber** *(Green Salad)*

☐ **green onions** *(Green Salad, Skin on Mashed Potatoes)*

☐ **fresh dill** *(Matzo Ball Soup)*

☐ **fresh garlic** *(Skin on Mashed Potatoes)*

☐ **fresh horseradish** *(Seder Plate)*

☐ **fresh thyme** *(Matzo “stuffing”)*

☐ **fresh ginger** *(Roasted carrots)*

☐ **lemon juice** *(Charoset)*

☐ 1 **mango** *(Fruit Plate)*

☐ 4 large **onion** *(Matzo Ball Soup, Turkey Roll, Matzo “stuffing”)*

☐ 6 medium **pears (bartlett)** *(Matzo “stuffing”, Pear Cake)*

☐ 1 **pineapples** *(Fruit Plate)*

☐ 3 **plums** *(Matzo “stuffing”)*

☐ 2 **red peppers** *(Turkey Roll)*

☐ 3 **romaine lettuce hearts** *(Green Salad)*

☐ 10 **rustic potatoes** *(Skin on Mashed Potatoes)*

☐ 4 **stalks celery** *(Seder Plate, Matzo Ball Soup)*

☐ 1 lbs **strawberries** *(Fruit Plate)*

☐ 1 cup **walnuts** *(Charoset)*

☐ 3 **yellow peppers** *(Green Salad, Turkey Roll)*

## Grocery

<input type="checkbox"/>	<b>balsamic vinegar</b>	<i>(Green Salad)</i>
<input type="checkbox"/>	<b>cinnamon</b>	<i>(Charoset)</i>
<input type="checkbox"/> ½ cup	<b>dried cranberries</b>	<i>(Matzo “stuffing”)</i>
<input type="checkbox"/>	<b>dried italian seasoning</b>	<i>(Turkey Roll)</i>
<input type="checkbox"/> ½ cup	<b>grape juice</b>	<i>(Charoset)</i>
<input type="checkbox"/> 1 can	<b>heart of palm</b>	<i>(Green Salad)</i>
<input type="checkbox"/>	<b>honey</b>	<i>(Charoset)</i>
<input type="checkbox"/>	<b>instant coffee</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>nutmeg</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>olive oil</b>	
<input type="checkbox"/> ½ cup	<b>packed brown sugar</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>paprika</b>	<i>(Turkey Roll)</i>
<input type="checkbox"/> ½ cup	<b>pecans</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>salt &amp; pepper</b>	
<input type="checkbox"/>	<b>sugar</b>	
<input type="checkbox"/> 1 tsp	<b>vanilla extract</b>	<i>(Pear Cake)</i>
<input type="checkbox"/>	<b>vegetable oil</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/>	<b>horseradish</b>	<i>(Gefilte Fish)</i>

## Kosher

<input type="checkbox"/> 2	<b>gefilte fish logs</b>	<i>(Gefilte Fish)</i>
<input type="checkbox"/> 4	<b>matzo boards</b>	<i>(Matzo “stuffing”)</i>
<input type="checkbox"/> 1 cup	<b>matzo cake meal</b>	<i>(Pear Cake)</i>
<input type="checkbox"/> 1 cup	<b>matzo meal</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/>	<b>potato starch</b>	<i>(Turkey Roll)</i>

## Meat

<input type="checkbox"/> 2	<b>chicken thighs, skin on</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/> 2	<b>prepared turkey rolls</b>	<i>(Turkey Roll)</i>
	<b>(9 lbs each)</b>	

# Grocery List – Second Night Only

## Baking

- ☐ ½ cup **cocoa powder** *(Flourless Chocolate Cake)*
- ☐ 3 oz **parve semisweet chocolate** *(Flourless Chocolate Cake)*
- ☐ 1 tsp **vanilla extract** *(Flourless Chocolate Cake)*
- ☐ 8 **eggs** *(Seder Plate, Matzo Ball Soup, Flourless Chocolate Cake)*
- ☐ ½ cup **parve margarine** *(Flourless Chocolate Cake)*

## Fruits & Vegetables

- ☐ 5 medium **apples** *(Charoset)*
- ☐ 3 bunches **asparagus** *(Roasted asparagus)*
- ☐ 1 **cantaloupe** *(Fruit Plate)*
- ☐ 6 **carrots** *(Matzo Ball Soup)*
- ☐ 2 **cauliflower heads** *(Roasted cauliflower)*
- ☐ 6 **celery stalks** *(Seder Plate, Matzo Ball Soup)*
- ☐ 1 cup **fresh dill** *(Matzo Ball Soup)*
- ☐ **fresh horseradish** *(Seder Plate)*
- ☐ ¾ cup **fresh orange juice** *(Sweet Potato in Oranges Cups)*
- ☐ **garlic**
- ☐ 1 tbsp **lemon juice** *(Charoset)*
- ☐ 1 **mango** *(Fruit Plate)*
- ☐ 3 **onion** *(Matzo Ball Soup, Sweet and Sour Brisket)*
- ☐ 6 **oranges** *(Sweet Potato in Oranges Cups)*
- ☐ 1 **pineapples** *(Fruit Plate)*
- ☐ 1 small **red onions** *(Cranberry Spinach Salad)*
- ☐ 3 tbsp **rosemary** *(Roasted Potato)*
- ☐ 10 **rustic potatoes** *(Roasted Potato)*
- ☐ 400 gr **spinach** *(Cranberry Spinach Salad)*
- ☐ 1 lbs **strawberries** *(Fruit Plate)*
- ☐ 6 large **sweet potatoes** *(Sweet Potato in Oranges Cups)*
- ☐ 1½ cup **walnuts** *(Charoset, Sweet Potato in Oranges Cups)*

## Grocery

<input type="checkbox"/> 1 cup	<b>almond slices</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/>	<b>brown sugar</b>	<i>(Sweet and Sour Brisket, Sweet Potato in Oranges Cups)</i>
<input type="checkbox"/> 1 tsp	<b>cinnamon</b>	
<input type="checkbox"/> 1 cup	<b>dried cranberries</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/> ¼ cup	<b>grape juice</b>	<i>(Charoset)</i>
<input type="checkbox"/> ¼ cup	<b>honey</b>	<i>(Charoset)</i>
<input type="checkbox"/> 1 cup	<b>ketchup</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/>	<b>olive oil</b>	
<input type="checkbox"/>	<b>paprika</b>	<i>(Cranberry Spinach Salad)</i>
<input type="checkbox"/>	<b>salt &amp; pepper</b>	<i>(Matzo Ball Soup)</i>
<input type="checkbox"/>	<b>sugar</b>	
<input type="checkbox"/>	<b>vegetable oil</b>	
<input type="checkbox"/> ½ cup	<b>white vinegar</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/> ½ cup	<b>white wine vinegar</b>	<i>(Cranberry Spinach Salad)</i>

## Kosher

<input type="checkbox"/> 2	<b>Gefilte fish log</b>	<i>(Gefilte Fish)</i>
<input type="checkbox"/> 1 cup	<b>matzo meal</b>	<i>(Matzo Ball Soup)</i>

## Meat

<input type="checkbox"/> 6 lbs	<b>beef brisket</b>	<i>(Sweet and Sour Brisket)</i>
<input type="checkbox"/> 2	<b>chicken thighs, skin on</b>	<i>(Matzo Ball Soup)</i>



# Preperation Guide

Breathe in, breathe out, you’ve got this!

This guide assumes you are hosting both nights and that you are alright with cooking during the holiday. If this is not an option for you, please start a day earlier (or on Friday for the cakes).

## Sunday, April 9

- Make Pear & Chocolate Cakes
- Make Charoset

## Monday, April 10 (Night of First Seder)

PREP	COOK	
25m	3h	Turkey in the oven
30m	1h	Make soup
5m		Make matzo ball mix, first night only
35m		Make stuffing
10m		Prepare carrots, keep in water until roasting time
5m		Prepare broccoli
10m	20m	Make mash potatoes
	1h	Bake sweet potatoes (for second night)
	45m	Roast chicken bone for seder plate
20m		Make fruit plate
15m		Make salad
5m		Slice and plate fish
5m		Prepare Seder Plate
	15m	Roast carrots & broccoli

### 45 minutes prior to meal

Place vegetables and stuffing in oven for warming

### 30 minutes prior to salad course

Place vegetables in oven for warming

- 5m Toss salad
- 10m Make matzo balls

**Tuesday, April 11 (Night of Seder night)**

PREP	COOK	
25m	5h	Brisket in the oven
5m		Make matzo ball mix
10m		Prepare potatoes, keep in water until roasting time
5m		Prepare cauliflower
5m		Prepare asparagus
20m		Make sweet potato cups
20m		Make fruit plate
15m		Make salad
5m		Slice and plate fish
	1h	Roast potatoes
	15m	Roast cauliflower

**45 minutes prior to meal**

10m	Roast asparagus
	Place brisket in oven for warming

**30 minutes prior to salad course**

	Place vegetables in oven for warming
5m	Toss salad
10m	Make matzo balls