



## FIND A FRIENDLY ROCK

teaching a pair of she-cubs to hunt in the modern wilderness

### How to Set Up for a Passover Seder at Home

#### A Friendly Introduction

When I married into a Jewish family, I undertook to raise our children exclusively Jewish.

I am not Jewish by birth, nor by upbringing.

I am Jewish by research.

And while I think Jewish is fantastic, it's a modern fact that we've hosted many Passover seders where my husband and children were the only Jewish people present, out of 10 or 15 souls at the table.

Every single year, I worry that somebody will think I'm doing it "wrong."

But alternative is not trying, which is not okay.

Because you're reading this, I presume you want to try as well.

Yay, you!

Must a Passover seder be complicated, long, boring, and/or scary? I don't think so. I believe a home seder should be *short and clear* enough for children, *accessible* to the non-Jews at our table, *respectful* to observant Jews, and *inclusive and familiar* to those who perhaps have not attended a Seder since childhood.

So I created this guide and a Simple Family Haggadah. Yes, it's home-grown. But we've been fumbling with it for years and nobody's complained. At least, not to our faces.

That said, if you are essaying a Kosher seder, concerned about the "correct" blessings, and/or wanting to include all mitzvot associated with a Passover seder, *please* consult a spiritual leader. In both the Reform and Reconstructionist traditions, we've found rabbis, cantors, and educated lay people universally to be generous souls. They are truly willing to help, and always appreciative that you've cared enough to ask.

The more you talk about others' Passover traditions, the more you will discover that when everyone's hearts are in the right place, the rituals pretty much take care of themselves. Promise.

From our family to yours, Gut Pesach (Good Passover)!

- Serri @ Friendly Rock



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### Shopping List

Matzot – several boxes (they make gluten-free nowadays, too)  
Something for a roasted bone (chicken wing, chicken leg, lamb chop bone)  
1 egg (hard boiled)  
Horseradish, 1 jar or 1 large root, grated  
Enough dried fruit, nuts, a lemon, and wine (optional) for charoset (recipe below)  
Bunch of parsley  
Head of romaine  
Wine or N/A Wine – enough for all guests x 4 glasses per guest plus one cup for Elijah  
Salt, to make salt water

### Seder Table Setup

Place the following on individual Plates or communal platters. Unless otherwise noted, provide enough for each guest to have a few bites of each item.

Zeroah: A Roasted Bone (is not eaten)

Beitzah: A hard-boiled egg (many choose to eat it, and some haggadahs call for it)

Maror: Horseradish Root

Haroset: Fruit & Spices (recipe below)

Karpas: Parsley for dipping  
Bowls of salt water (individual or common) for dipping the parsley

Chazeret: Romaine Lettuce

Matzoh: 3 whole matzoh on a plate, covered with a cloth or napkin (for blessings)  
Extra matzoh on another plate (for munching)

Wine: 1 wine glass for each guest  
Enough wine for 4 servings per guest plus 1 serving for Elijah

Washing: Small bowl of water for each guest  
A napkin or cloth for each guest to dry hands



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### Recipe for Charoset

Makes about 1 cup

- 2T. nuts, any kind, sliced or finely chopped
- 2T. raisins, any kind
- 2T. dates, cherries, or other dried fruit, coarsely chopped
- ½ cup dried apricots or figs, coarsely chopped
- ½ cup dry red wine
- ½ cup orange juice or water
- ½ tsp. Cinnamon
- ¼ tsp. Cloves
- Dash of salt
- Squeeze of lemon juice (optional)

Combine all ingredients in a small saucepan and bring to a low boil. Simmer until fruit is soft, about 20 minutes. If desired, puree the mixture with a blender or an immersion stick. Serve at room temperature. (You can buy charoset (aka haroset) ready-made, but we love the mulled-spice smell before our Seder.)

### A Word about Haggadot

Our Simple Family Haggadah accompanies this guide, and you're very welcome to use it. Here are some other sources if you want to get more formal, or just get a second opinion:

**Chabad.org** offers [free printable haggadot](#) in both English and Hebrew

**JewishFederation.org** offers a [very pretty guide in PDF](#). In their words, it is "a simple and easy-to-print reference for non-Hebrew speakers," and it includes a setup guide for the table.

**Mezuzah Store** understands about last-minute Passover panic and offers a [free PDF with Hebrew](#).

Whatever you choose, it is helpful to provide one for every person, or at most for two people to share. Oh, and print a couple extras, because least one copy is guaranteed to become a wine coaster.

### Got Kids?

We are such fans of dinner table crafts. Try Chabad.org for a [printable 12-page Passover Coloring Book](#). Order up some [Ten Plagues Finger Puppets](#) via Amazon Prime. Check out [Artists Helping Children](#) for a Passover craft clearinghouse, from Pharoh costumes to origami pyramids and everything in between. And who wouldn't want to dine atop a [Plague Placemat](#)?