



# Messiah in the passover

Dear Bent Tree Family!

For our Good Friday services, you will enjoy a presentation of “Christ in the Passover” from Tel Aviv, Israel!

Robynne B., a member of Chosen People Ministries, will lead us through the Passover and show us how the elements of this ancient Jewish observance speak of Jesus Christ.

As a resource, we have selected pages of information from the Chosen People Ministries’ Passover booklet to help you prepare for Good Friday. You can even choose to make your own Seder meal!

<b>pg. 5</b>	General introduction to the presentation
<b>pgs. 8-11</b>	Description of the Passover table and elements
<b>pgs. 25-28</b>	Recipes to make Seder food items
<b>pgs. 33-34</b>	Resources from Chosen People Ministries

We are excited for you to understand God’s beautiful plan of redemption that spans the Old and New Testaments. How wonderful to worship our Lord Jesus on Good Friday, and remember with gratitude that *“Christ, our Passover lamb, has been sacrificed.”* (1 Corinthians 5:7b)

Gratefully,  
JoAnn

For many years Chosen People Ministries has used the Passover Seder as a tool to tell Jewish people about the Messiah Jesus.

Many churches often invite Chosen People Ministries to lead the Passover. The Passover can be presented as: 1) a demonstration, 2) a demonstration with audience participation, or 3) a full banquet. The church provides the facility and prepares the elements/meal. Because the Gospel is so clearly presented, it is an opportunity for everyone to invite their Jewish and Gentile friends and family. Christians receive greater insight into what Jesus did in the Upper Room, while Jewish people see how the Messiah is pictured in the Passover.

This booklet has been compiled by Chosen People Ministries to help churches, classes, or families prepare a Passover celebration of their own. It includes directions, helpful hints, and suggested menus—if a full banquet meal is served. It is designed to give step-by-step instructions on how to conduct a Passover Seder from set-up to cooking the traditional Passover meal.

It is our hope and prayer that people will receive a tremendous blessing from this special evening.

# MESSIAH IN THE PASSOVER DEMONSTRATION

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## DEMONSTRATION TABLE:

The person leading the Passover service will use this banquet-sized table strictly for the presentation.

The Demonstration Table will need the following items:

- **A WHITE TABLE COVERING**
- **WHITE CANDLES**—two tall, tapered white candles with holders AND matches, placed in the center of the table.
- **ONE MATZO TASH**  
(see page 9)
- **AN EXTRA PLACE SETTING**  
(where no one will sit) at the end of the table. This is Elijah's place and will be referred to during the service.
- **A SMALL PITCHER** (any type) filled with water along with a small bowl and a small white towel or napkin. During the service, the leader will ceremonially wash his/her hands by pouring water over his/her hands above the bowl and then wiping them off with the towel.
- **8 CUPS**—eight 6-8 oz. clear plastic cups
  - 4 for the seder elements
  - 4 for grape juice
- **GRAPE JUICE**—enough to fill four of the plastic cups ½ full.
- **A SHANK BONE**—our speaker will provide the bone.
- **ONE HARD-BOILED EGG**—One hard-boiled brown egg or white egg dyed in coffee or tea—left in its shell.
- **TWO CHAIRS** at either end of the table with pillows resting on them—any color or type will do.

## THE SEDER ELEMENTS

The Seder elements are items that are partaken of in the Jewish home and will help us understand the meaning of the holy day.

You will need four clear plastic cups and one hard-boiled brown egg (or white egg dyed in coffee or tea) LEFT IN ITS SHELL. (You may use a large dinner plate/platter to hold the four cups and the egg.)

The following is a list of the Seder elements and the amount to be used for each of the four plastic cups:

KARPAS	Parsley	a few sprigs
MAROR	Ground horseradish (red, if available)	1 tbsp
CHAROSET	Apple mixture	see recipe page 10
SALT WATER	(for dipping of parsley)	4-6 oz of salted water
BETZAH	Hard-boiled brown egg (or white egg dyed in coffee or tea) left in its shell (does not need to be in a cup)	1 egg per plate/platter



The Seder elements on the Passover table

## THE MATZO TASH (OR MATZO HOLDER)

This item is of major importance in the Passover service. There should be one Matzo Tash for the table. The Matzo Tash consists of:

- **PLATE**—one large dinner-sized plate (paper will do)
- **NAPKINS**—two dinner-sized napkins
- **MATZOS**—three full-size unbroken matzos

Layer three pieces of matzo (unleavened bread) between the folds of a dinner-sized white cloth or paper napkin. The second napkin is placed unfolded on top of the Matzo Tash. Refer to the picture below.

If you cannot find matzo in your area, visit [manischewitz.com](http://manischewitz.com) or [amazon.com](http://amazon.com).

Three pieces of matzo placed into the folds of the Matzo Tash



## **CHAROSET** (serves approximately 10 people)

- **APPLES**—1 cup chopped, peeled apples
- **HONEY**—2 tablespoons honey
- **WALNUTS**—  
¼ cup chopped walnuts
- **CINNAMON**—¼ teaspoon cinnamon
- **GRAPE JUICE**—2-3  
tablespoons grape juice  
(add more grape juice, 1 tbsp.  
at a time, if mixture is too dry)

Mix all ingredients.

Note: Charoset is supposed to turn brown to represent the old-fashioned brick mortar the Israelites used in Egypt; therefore, it should be chopped to that consistency (a blender or food processor is recommended). The above proportions are very approximate. It should be sweet but the honey flavor should not dominate. The taste of each ingredient should be subtly noticeable in the final mixture.

This mixture is so tasty, you may want to make extra!



## THE COMPLETED DEMONSTRATION TABLE

The completed demonstration table will look like the image below. Pitcher and bowl are not pictured below but should be included on the table.

*The completed demonstration table*





### III. BUBBE'S PASSOVER MENU, RECIPES, AND TIPS

#### Sample Menu:

- **SALAD** (no croutons),  
Italian dressing
- **CHICKEN SOUP**  
with Matzo Balls
- **CHICKEN ALMONDINE OR**  
**ROASTED CHICKEN**
- **TZIMMES**
- **POTATO KUGEL**
- **MATZO**
- **MACAROONS**
- **FRESH STRAWBERRIES**  
with Whipped Cream  
or Fresh Fruit Salad
- **GRAPE JUICE, WATER,**  
**SELTZER**
- **COFFEE, TEA**  
(Hot or Iced)
- **NON-DAIRY CREAMER**

#### A WORD FROM BUBBE (YIDDISH FOR GRANDMOTHER)...

I do most of the shopping at a wholesale store like Costco or Sam's Club. During Passover season you should not have a problem finding macaroons and matzo ball soup mix. Out of season, you may have to shop at a local supermarket. If your store doesn't carry these items and you live near a Jewish community I recommend shopping in a market in that neighborhood.

Traditionally, some of you may be familiar with certain foods that are associated with Passover. Some folks will serve gefilte fish or chopped liver. However, since most people are not accustomed to these foods and as they are not a part of the ceremonial time of the Seder, I do not include them. They are an acquired taste, and can be pricey. I substitute a salad instead.

## SUGGESTED RECIPES

**Salad** – Buy the pre-cut ready-to-serve large bags from a wholesale store. I dress and toss it with Italian dressing and then serve it.

**Soup** – You can use the prepared boxed mix labeled “Chicken Soup and Matzo Ball Mix.” Just follow the directions on the box. Once you put in the matzo balls, don’t lift the lid off of the pot for at least 15 minutes. This will make the matzo balls light and fluffy. A secret for really fluffy matzo balls: substitute seltzer (club soda) for the water.

**Main Course** – I use frozen chicken breast fillets also purchased from the wholesale stores. I defrost them and marinate them in orange juice for at least 30 minutes. You can marinate longer if you like, but it’s really not necessary. Just before baking, top with salt and pepper, slivered almonds, and margarine. Follow the cooking directions on the bag the chicken came in. Generally I cook them for 40 minutes, but be careful not to overcook them. Another idea is to marinate them in regular or fat-free Italian dressing; adding the almonds at the end. This is also very tasty.

**Vegetables** – (Tzimmes) – This is enough to feed 30 people, people, so adjust the recipe up or down depending on your needs.

Mix together a combination of four 15 oz. cans of drained carrots; four 40 oz. cans of yams (drain liquid from 2); two bags of dried fruit, i.e. prunes, apricots, apples, raisins; and four 15 oz. cans of chunk pineapple. Add 2 cups of orange juice, ½ cup of honey, and ½ teaspoon cinnamon. Make sure there is enough liquid so that it just about covers everything. Cook it on a medium flame until it is just about to boil, then turn the heat down very low just to keep it warm. DON’T OVER STIR! You will want to be careful when stirring so as not to break up the veggies. It looks nicer when it is served this way and will still be very, very tasty!

**Potato Kugel** (kugel is Yiddish for a casserole) – I use instant mashed potatoes. For a large crowd (50 or more) I purchase the big bag at the wholesale store. Prepare them as directed except substitute chicken broth for the milk and water. Turn it onto a pre-greased aluminum disposable pan. Sprinkle some crushed matzo on top, dot it with margarine and brown it under the broiler. This gives it the appearance of a potato kugel.

**Dessert** – Strawberries with cool whip and macaroons. I serve fresh strawberries with cool whip. I also serve a good selection of macaroons. Or, if you are feeling up to it after all this cooking, a fresh fruit salad would also be nice.

Remember, bread is not served during Passover and the Feast of Unleavened Bread because it contains leaven; leaven in the Scriptures represents sin. The matzo, which is baked without leaven, is a picture of our Messiah who was found without sin.

**Beverages** – Coffee, tea, water, grape juice, and seltzer. Use non-dairy creamer only – either liquid or powdered is good. Sugar or sugar substitute are both fine.

## IV. PASSOVER SERVING SCHEDULE

The first part of the Passover meal is ceremonial, and the initial place setting (see page 22) has all the items for this portion of the service. **It is at least 40 minutes in length.**

Following this ceremonial part of the service, the serving of the dinner begins. **The dinner is not served until at least 40 minutes after the service begins, immediately following the conclusion of the first part of the Passover. Our representative will arrange with the appropriate person when to begin serving.**

**1.** Immediately bring out the salad and/or Matzo ball soup (depending on what you choose to serve).

\* Please do not place the salad on the table until after the ceremonial part of the service.

**2.** Prepare main course for serving

**3.** Remove soup bowls and salad plates

**4.** Serve main course

**5.** Remove plates

**6.** Serve coffee and tea\*

**7.** Serve desserts\*

\*The entire dinner from salad to dessert is served, and then the ceremonial part of the service will resume again.

## GENERAL PROCEDURE FOR SERVING:

Because of time constraints of this program, the key is to choose an expedient serving manner. Depending on your facilities, you may choose to serve the food in a buffet, family style, or in sit-down fashion.

# FEATURED RESOURCES

We have created two resources which would help you in preparing for the Messiah in the Passover at your church. These books will also be offered for sale at the meeting for people to learn more about the Passover!



## THE GOSPEL IN THE PASSOVER

Price \$14.95

*The Gospel in the Passover* is written for those who want to explore the traditions of the Passover and deepen their understanding of the links between Passover, the Last Supper, and Communion.



## MESSIAH IN THE PASSOVER

Price \$24.95

*Messiah in the Passover* will give you a deeper appreciation for the Passover celebration within the Jewish community and enable you to share the message of the Lamb of God through the Passover with your Jewish friends. Includes recipes and the order of service (haggadah) for you to be able to hold your own Seder.

**TO ORDER:**

**Mail:** Use the form on the reverse side

**Online:** [chosenpeople.com/store](http://chosenpeople.com/store)

**Phone:** 800-333-4936

**Many more resources are available on our website!**

**CHOSENPEOPLE.COM**

## FEATURED RESOURCES ORDER FORM

Please allow 4-6 weeks for delivery

Qty	Item	Code	Price each	Total
	<i>The Gospel in the Passover</i>	3176	\$14.95	
	<i>Messiah in the Passover</i>	3175	\$24.95	
SUBTOTAL				
Add Shipping & Handling*				
TOTAL				

\*Add the amount below that matches your product total and shipping destination.

Product Total	Continental U.S.	Foreign Surface / Air
\$0-\$10.....	\$5 .....	\$7 / \$11
\$10.01-\$20.....	\$6 .....	\$8 / \$13
\$20.01-\$30 .....	\$8 .....	\$11 / \$18
\$30.01-\$50 .....	\$10 .....	\$13 / \$22
\$50.01-\$100.....	\$12 .....	\$15 / \$31
over \$100 .....	weight dependant .....	weight dependant

### PAYMENT/DONATIONS:

You can also give online at [chosenpeople.com/donate](http://chosenpeople.com/donate)

- ☐ My check or money order is enclosed for \$\_\_\_\_\_
- Make checks payable to **Chosen People Ministries**
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*We appreciate those who can give regularly, as it allows us to plan our evangelistic outreach. Would you like to support Chosen People Ministries every month? You can. Join our convenient Watchmen for Jerusalem program & authorize automatic payments from your credit card or bank.*

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- ☐ \$100   ☐ \$50   ☐ \$25   ☐ \$\_\_\_\_\_ from my credit card (see above).
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