|  |  |  |
| --- | --- | --- |
| **Dish** | **Ingredients Needed** | **Notes** |
| Seder Plate | Lamb bone | The rest of the items you need for the seder plate are included below for other recipes:parsley, roasted egg, some of the haroset, some chunks of horseradish, matzaIf you can’t find a lamb bone, or prefer, some resources say that a roasted beet is a good substitute because of its blood red color. |
| Haroset – can make a few days before (Sunday would be fine) | Apples  | Approximate 2 apples per person; Ga used Jonathan apples, not sure if these are still grown/sold. I use fuji or gala – any will be fine |
| Sugar | Probably ¼ - ½ cup |
| Cinnamon | A few teaspoons |
| Sweet wine like Manishewitz | 1-2 cups, depending on amount |
| Pecans | To taste (honestly haven’t done this in a while because of nut allergies, but Ga loved them!) |
| Horseradish – if you want to make it yourself – can make ahead of time (it will dull in intensity the longer it sits) | Horseradish root | Sold as a knob. One is more than enough! |
| White vinegar | Not much – probably 1 Tablespoon or less |
| Beet | If you want to make it pink. Very optional. |
| Egg & Parsley in Cup – Can hard boil in advance a few days | Eggs to hard-boil | 1 per person (with a few extra in case they break while peeling) |
| Parsley | 1 bunch total for the meal |
| Salt | Make sure you have regular table salt (not kosher salt, which will not dissolve in water) |
| Gefilte Fish  | Gefilte Fish (jar) | COMPLETELY OPTIONAL |
| Matza Ball Soup – Soup needs to sit overnight, and can be made a few days in advance. Matza balls should be made closer to the time. | *Matza Ball Soup Mix* | You can buy a box mix for matza balls and soup, or use canned/boxed soup, or make it all yourself. If the latter, see below for ingredients. |
| Matza Meal |  |
| Egg |  |
| Vegetable Oil |  |
| Chicken | 1 whole (approx. 4 lbs) or pieces |
| Onion | 1 |
| Carrots | 3 whole carrots |
| Celery | 2 ribs |
| Peppercorns | ½ teaspoon |
| Bay leaves | 2 |
| Brisket – Needs to sit overnight, recommend cooking it on Tuesday to serve on Wednesday | “Flat Cut” or “First Cut” Brisket | 1 lb per person; more if you want leftovers (and they freeze well!) |
| Ketchup | About ¼ - ½ cup, depending on amount of brisket |
| Brown sugar | About ¼ cup |
| Onions | ~ 2 |
| Heavy Duty Aluminum Foil |  |
| Asparagus – Make the day of | 1 bunch |  |
| Matza Lasagna – Makes 8”x 8” (or 9” x 9”) pan | Matza | 3-4 boards |
| Cottage cheese | 16 oz |
| Muenster cheese | 1 lb (in a block, if possible) |
| Egg | 1 |
| Tomato Sauce | 8 oz or more (\* you can also make or use your favorite marinara sauce) |
| Chocolate Chip Meringues – Must make the morning of, for perfection. This list is for ½ batch | Eggs | 4 (but have extras available) |
| Sugar | 1 cup |
| Unsweetened chocolate in a block | Baker’s (Ga’s preferred) or Ghirardelli (Easier to grate)1 ounce |
| Chocolate chips | Nestle semi-sweet are fine – 1 cup |
| Chocolate Covered Matza | Matza |  |
| Chocolate chips |  |
| Butter |  |
| Sugar |  |