

Messiah in the Passover Banquet

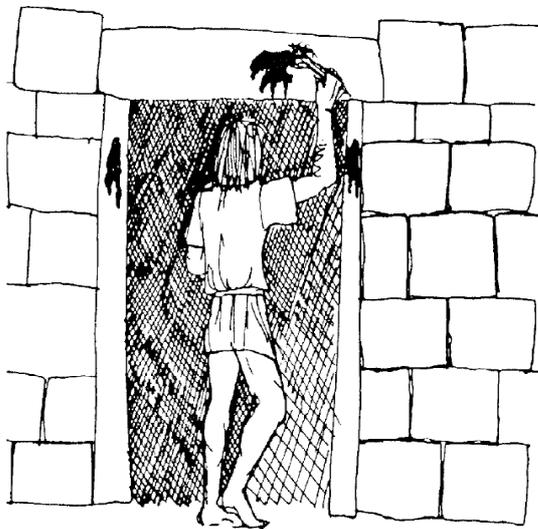


“Bringing the Message to the Original Messengers”

How To Host The Messiah In The Passover Banquet

Thank you for joining Celebrate Messiah in leading you through a traditional Jewish Passover Seder (service), allowing us to share with you, your family, home group or congregation our understanding of Jesus as the Passover Lamb. You do not need to be Jewish to celebrate Passover or to participate in the Seder. Whilst it was predominantly the descendants of Abraham who were rescued from slavery in Egypt in the second century BC, the Messiah now extends deliverance from slavery and death to all peoples and all nations. Gentile Christians can share in this Old Testament inheritance, as branches which are 'grafted in' by faith.

An Overview



'When the hour came, Jesus and his apostles reclined at the table. And he said to them, "I have eagerly desired to eat this Passover with you before I suffer' (Luke 22:14-5). The Messiah in the Passover Banquet is an interactive presentation which serves to enhance the Christian understanding of the celebration of Communion, since the Last Supper was a Passover meal. It will impart a deeper appreciation for the intimate connection between the Old and New Testaments, the Torah and the Gospel, the Passover lamb, and 'the Lamb

of God, who takes away the sin of the world!' (John 1:29) Our speaker will explain ancient and modern Jewish customs, and thereby reveal God's plan of redemption for all mankind. That is, the redemption demonstrated in the Exodus out of Egypt and consummated in Jesus, the Messiah.

Lawrence Hirsch, Director of Celebrate Messiah Australia and a Jewish believer in Jesus, explains:

"The Gospel is clearly pictured in the symbols and story of Passover. Some of the most important Christian doctrines, such as the Trinity and salvation through a personal relationship with Messiah, are implied in the Passover feast. Of all the Feasts of Israel, Passover is the most vivid picture of what Jesus has accomplished for us on the cross."

The Setting

Tables are laid out with traditional Jewish Passover items, including symbolic foods. Participants sit down to a 3 course banquet and will taste all of the symbolic foods.

Time Allocation

Allow 2.5 hours (e.g. 6:30 - 9:00pm) for the presentation and tasting of the symbolic foods. The banquet meal is usually eaten about an hour into the service. After the meal the order of service is completed in around 30 minutes.

Getting Started

Take time to reflect on the wondrous works and mighty acts of God as spoken through the prophets so long ago. It is truly wonderful to see how God spoke so clearly of our redemption out of bondage and sin through Jesus the Messiah even hundreds of years before Jesus was born.

A Passover Banquet is not difficult to prepare. Certain components are required, but there is also a lot of choice. The host can make modifications to meet their budget and preferences. Your Banquet is more than a Jewish tradition with a Christian twist; it is a true celebration!

Facility

A Banquet can be conducted with a small group in a home, or with a larger group in a church fellowship hall. It is a festive occasion for the entire family or congregation.

Music

We will sing two or three songs at the beginning of the Passover Banquet. One or two more songs will be sung after the dinner or at the close of the celebration. These songs will relate to themes of redemption and salvation through the blood of the Messiah.

Catering and Decoration

- ✧ If you're inviting guests you could charge a sitting fee and arrange external catering.
- ✧ Others have a "Love Feast", where everyone is asked to bring a particular dish to share as a smorgasbord.
- ✧ You may prepare traditional Jewish foods (see recipes) and also decorate your home or space with Jewish emblems to create a truly Jewish environment.

Food

Below are some of the foods found in a traditional Banquet. You may choose any combination of these foods for your meal, according to your budget and personal preferences, however **the symbolic foods must be included** (details ahead).

We strongly advise against serving: ham, pork, seafood other than fish, leavened bread with yeast or dairy products.

If you want to prepare the dishes for your Banquet using traditional Jewish recipes, see the recipes included in this booklet or refer to a Jewish recipe book. Alternately, you could purchase some of the special foods.

Appetizer

- ✧ Chicken broth soup with matzo balls.
- ✧ Finger food, such as carrots, celery sticks, pickles, radishes and olives.

Dinner

Include a main dish, vegetables or salads, and a dessert.

- ✧ Lamb is often used in smaller banquets. Some larger groups prepare one leg of lamb to give everyone a taste.
- ✧ Roast Chicken is a good meat alternative. Any vegetables are appropriate.

Dessert

Fruit salad and non-dairy ice-cream (like gelato) or pavlova meringue served without cream, or something similar. Traditionally, dairy and yeast are to be kept out of any of these foods. Now there's a challenge!

Wine

In many Jewish homes it is expected that wine will be served at Passover. However, church groups vary in preference regarding the use and serving of alcohol. If you choose not to have wine, you could serve a sparkling cider, grape juice or red cordial.

Table Set-Up

The host speaker requires a separate table to present from, and this should be covered in white (tablecloth and napkins). The remaining tables can be decorated as you wish. Small groups may want to use china while large groups can use white paper plates and bowls. Each table is to be set with two candles (full candles or 4hr tea lights) and matches. The candles will be lit together as part of the service, so it is advisable that the candles be pre-lit to prepare the wick.

The Host's Table

- ✧ A table approximately 2 metres long, fully covered with a white tablecloth.
- ✧ Two white candles (~30cm) with candlesticks and matches.
- ✧ Two dining room chairs at each end of the table, each with a bed pillow or continental pillow and white pillowcase if possible.
- ✧ A small jug of grape juice (~500 ml) and a glass.

Please also prepare and serve the following elements in six transparent containers, about the size of dessert bowls:

- ✧ One hard-boiled egg (use a brown egg, or colour the shell brown by boiling the egg in coffee).
- ✧ 6 sprigs of parsley.
- ✧ One horseradish root or onion (do not peel or store in a container).
- ✧ One bowl of freshly ground or bottled horseradish* and a serving teaspoon.
- ✧ Charoset (see recipe below), and a tablespoon.
- ✧ Salted water.
- ✧ One spare transparent bowl/container (same as others).

Symbolic Foods

Please place the following on each dining table in addition to plates, cutlery and condiments:

- ✧ One plate of boiled eggs peeled (1 egg per person).
- ✧ One bowl of parsley, enough for each person to eat a sprig.
- ✧ One bowl of freshly ground or bottled horseradish* and a serving teaspoon.
- ✧ One bowl of Charoset (see recipe below) and a serving tablespoon.
- ✧ Two bowls of salted water, to dip the eggs.
- ✧ Matzo sheets.
- ✧ A jug of wine (or grape juice or cordial). Allow for 6 refills per person.
- ✧ A jug of drinking water which needs to be continually refilled as needed.
- ✧ Two glasses per person (one for wine and one for water).

*Ground horseradish is available bottled in most grocery stores. Creamed horseradish sauce is also suitable.



Sample Jewish Recipes for Your Passover Banquet

<p>Charoset (serves 10-12) 2 apples 1/2 cup walnuts 1/4 teaspoon cinnamon 1 teaspoon honey 1 tablespoon sweet red wine ☆ Core apples (it is not necessary to peel them). ☆ Grate apples (by hand or with a food processor) and chop walnuts. Combine. ☆ With a wooden spoon, stir in the cinnamon, honey and wine. <i>Multiply above quantities by 5 for a banquet of 50 and by 10 for a banquet of 100 people.</i></p>	<p>Chicken Soup with Matzo Balls (cont) ☆ Add remaining ingredients EXCEPT dried dill and parsley; cover and simmer for 1-2 hours. (If desired, soup can be strained at this point.) ☆ Add dill and parsley and cook for 15 minutes more. ☆ Refrigerate overnight. Skim off fat before reheating the next day. Serve with Matzo Balls (Kneidlech).</p> 
<p style="text-align: center;">ENTRÉES</p> <p>Chicken Soup with Matzo Balls (Kneidlech) <i>No Jewish Passover is complete without Matzo Ball soup!</i> Chicken Soup (serves approx 10) 2 kg chicken pieces (chicken thighs) 4 litres water 3 onions, peeled 2 cloves 1 bay leaf 2 chicken stock cubes 1 tbsp salt 2 carrots, peeled 1 tbsp dried parsley 1 tsp dried dill Method ☆ Place chicken pieces, onions and water in a large pot. ☆ Bring to a boil, lower heat and simmer for 2-3 hours, skimming foam off top as necessary.</p>	<p>Matzo Balls (Kneidlech) Matzo balls are light and fluffy soup dumplings. Serve 3 per person, sprinkled with fennel sprigs if available. Following are 3 different methods. Please choose whichever one you prefer. Kneidlech - Method 1: 6 eggs 1 tsp salt 1/8 tsp pepper 1 cup matzo meal 2 tbsp chicken fat or margarine, melted ☆ Beat egg whites until stiff. Beat egg yolks in separate bowl until light and pale. ☆ Add salt, pepper and melted fat to yolks; fold gently into egg whites. ☆ Fold in matzo meal one spoonful at a time. Refrigerate at least one hour. ☆ Moisten hands and form batter into walnut-sized balls. Drop into rapidly boiling soup or water. ☆ Reduce heat and simmer, covered for 30</p>

	minutes. Makes 12 - 14.
<p>Kneidlech - Method 2: 1/2 cup matzo meal 1 tsp salt 2 eggs, beaten 2 tbsp water 2 tbsp chicken fat (or margarine) ✧ Mix together lightly with a fork the matzo meal, salt, beaten eggs, water and chicken fat (adds taste but not essential). ✧ Refrigerate for 20 minutes. ✧ Roll gently into balls but handle as little as possible. ✧ Drop into boiling water or chicken broth ✧ Cook covered for 20 minutes and expect dumplings to almost double in size. Makes 8-10 .</p> <p>Kneidlech - Method 3 : Buy a packet of Matzo meal (not matzo sheets) or a box of Matzo ball mix from a Jewish deli or supermarket. A box contains 2 packets, which makes 12 balls using 2 eggs. Follow instructions on packet.</p>  <p>MAIN COURSE</p> <p>Carrot & Sweet Potato Tzimmes (Beef Casserole, serves 12+) 2 kg beef brisket or chuck roast 10 large carrots 10 medium potatoes 6 medium sweet potatoes 2 tsp salt 1/4 cup brown sugar 1 medium onion, sliced thinly 4 tbsp matzo meal</p>	<p>Carrot & Sweet Potato Tzimmes - cont. ✧ Scrape and cut carrots into 5cm long pieces. Peel and cut potatoes into 2.5cm thick rounds. ✧ Sear the meat with the onion over high heat in a pot that is large enough to hold all the other ingredients. Turn the meat frequently until it is browned on all sides. ✧ Add carrots, potatoes, salt and sugar. Add water to cover and bring to a boil. ✧ Reduce heat and cook gently for 2 1/2 - 3 hours, until meat is very tender. Liquid should be reduced by about half at this point; if it reduces too quickly, add a little more water. ✧ In a small saucepan, saute matzo meal in melted fat; add 3 tbsp of the tzimmes liquid to make a thickening agent. Mix this evenly into the pot and simmer a further 30 minutes.</p> <p>Stuffing for Roast Chicken / Turkey Matzo Farfel (Crushed Matzo) Stuffing 1/2 cup ice water 3 eggs 1 tsp salt 4 tbsp margarine or chicken fat (melted) 1 onion, finely chopped 1 cup dried prunes, finely chopped 2 tbsp sugar pinch cinnamon 3 1/2 cups crushed matzo (pea sized bits) ✧ Sprinkle ice water onto crushed matzo. In a large bowl beat eggs and add the moistened matzo and salt. ✧ Sauté chopped onion in melted fat until golden brown and add this to matzo mixture.</p>

4 tbsp melted chicken fat or margarine
cinnamon

DESSERT

Sponge Cake and Passover Nut Cake are always very popular in Jewish homes. Australian Pavlova is also a suitable and simple dessert.

12 Egg Sponge Cake

12 eggs, separated, at room temperature
2 cups sugar
juice and grated rind of 1 lemon
1/4 cup orange juice
1 cup matzo meal
1 cup potato starch
1/4 teaspoon salt

✧ Beat the egg yolks using electric beaters until thick; add sugar gradually and beat until egg mixture is thick and glossy.

✧ Add lemon juice, rind and orange juice, and beat until combined.

✧ Sift the matzo meal, potato starch and salt together three times; fold into yolk mixture lightly.

✧ Beat the egg whites until they stand in firm peaks, gently fold into the cake batter.

✧ Line bottom of an 20 by 35 cm tin with waxed paper. Pour in the batter and bake at 160c (140c fan-forced) for one hour.

✧ Invert pan onto cake rack to cool. Remove from pan when cool.

Let cool.

✧ Add prunes, cinnamon and sugar. Put mixture back in frying pan and cook over moderate heat, stirring until excess moisture has evaporated.

✧ Allow to cool before stuffing. Quantity would need to be increased for turkey or if roasting more than one chicken.

Passover Nut Cake

8 eggs, separated, at room temperature
8 tbsp sugar
1/2 tsp grated lemon rind
1 tbsp lemon juice
2 tbsp matzo meal
1 cup finely ground almonds or pecans

✧ Beat egg yolks until extremely light and pale; add sugar gradually and beat until mixture is thick and glossy.

✧ Blend in lemon rind, juice, matzo meal and ground nuts until well mixed. In a separate bowl, beat egg whites until stiff and fold into yolk mixture.

✧ Pour into an ungreased 25cm springform tin, and bake at 150c for one hour, or until the cake springs back when pressed lightly in the middle.

	☆ Invert pan onto cake rack to cool. Remove from pan when cool.
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Shopping for Banquet items

All Jewish delis carry Passover products. Some Coles and Woolworths supermarkets such as in the Caulfield area of Melbourne, and around Bondi in Sydney carry products such as boxed Matzo sheets and packets of matzo meal, chicken fat and candles. If you can't get matzo, you can substitute water biscuit or water cracker.