

A Celebrant's Guide to: A Passover *Haggadah* For The Remnant Church Of Jesus Christ

By Chris Blodgett

Welcome to *Pesach*, Passover. As you read through this guide you may come across information that is not only new to you but is sometimes confusing. Don't be dismayed. The information in this book took over four years to discern and then compile what the Lord wanted contained herein. Your best approach is to prayerfully read and study the book as well as the Scripture references listed. Then ask the Father how He would have you and your family, enter into The Passover. It took me a number of years to divide the ritual apart from the Spiritual. God said Passover was His Feast so just simply ask Him how to do it. The guide is what I have used for years to celebrate the Passover at the Seder. God is continuing to lead me into deeper understanding and revelation of His Feast. Be patient, don't force it. God will lead. Just the fact that you are seeking His will in your life regarding the Feasts of the Lord guarantees this one thing, He will lead you. I pray God's Blessing upon you and your family as we enter in together to the celebration of His Passover.

The Passover table should be set with the following:

Matzot (3) in the Unity, one in each compartment or in napkins, (4), one *matzoh* between 1st & 2nd, 2nd & 3rd, 3rd & 4th. Salt water, parsley, *charoeth*, bitter herbs (horseradish), Wine and Wine glass (1 glass for each at table.) and the Passover plate at the head of table with the egg, bone of lamb, whole horseradish, *charoeth*, bitter herbs and parsley.

During Passover it is inappropriate to use a bread stuffing or any type of flour or thickening agent. Substitute a delicious matzoh dressing or, when necessary, matzoh meal can be used to replace flour or cornstarch in most recipes.

The following recipes are traditional for The Passover:

Caroeth:

2 tart apples 1/2 cup walnuts 1/4 teaspoon cinnamon
1 tablespoon sweet Passover wine

Core apples (it is not necessary to peel them). Chop apples and walnuts together in food processor or blender or by hand until finely chopped (the size of grape nuts). With a wooden spoon, stir in cinnamon, honey and wine until well blended. Will serve 10-12 people at 1 tablespoon per person on a piece of *matzoh*.

Chicken Soup:

4 pounds chicken parts	3¼ quarts water	3 onions peeled
2 cloves garlic	1 bay leaf	2 chicken bullion cubes
1¼ tablespoons salt	2 carrots peeled	1-teaspoon dry dill
1-tablespoon dry parsley		

Place chicken parts, onions and water in an 8-quart pot. Bring to a boil. Lower heat and simmer for 2-3 hours, skimming foam off of top as necessary. Add remaining ingredients EXCEPT dried dill and parsley; cover and simmer for 1-2 more 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 next day. Serve with knaidlach. Makes approximately 10 servings.

Knaidlach:

6 eggs separated	1-teaspoon salt	1/8 teaspoon pepper
1 cup <i>matzoh</i> meal	2 tablespoons chicken fat or margarine, melted	

Beat egg whites until stiff. Beat yolks in separate bowl until light. Add salt, pepper and melted fat to beaten yolks; fold gently into egg whites. Fold in matzoh meal one spoonful at a time. Refrigerate for at least one hour. Moisten hands and form batter into walnut sized balls. Drop into rapidly boiling soup or water. Reduce heat and cook slowly, covered, for 30 minutes. Serves 12.

Roast Lamb for Passover:

¾ pound boned and rolled lamb per person 2 cloves garlic for each pound of lamb

Slice garlic into thin slices; make holes with a sharp knife in the fatty part of the lamb, insert garlic slices into holes. Place the meat thermometer in the center of the thickest part of the lamb. Roast at 325 degrees on a rack in a shallow pan until meat thermometer reaches 175 degrees (Medium done) or 180 degrees (well done), about 30 to 40 minutes per pound. When done slice thin and serve.

God be with you and your family as you keep His Passover. I pray this guide and *Haggadah* will be of service to you. I love you all and remain sincerely yours in

Christ Jesus our King,

Chris and Sharon Blodgett