

**CALVARY  
CHURCH**

2021



# Virtual Passover Seder Dinner

**You can follow along with our live-streamed service by  
downloading your copy of the Haggadah.**

<https://calvaryco.church/seder>

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**If you would like to fully participate, you will need to get the  
following items ahead of time:**

- Candles (2) and something to light them during the ceremony
- A Passover Seder plate containing: (You can use an ordinary plate.)
  - Roasted lamb shank bone (This one is easy if you prepare lamb shanks, or these can often be found at a Jewish deli. We don't eat this one; it is just a symbol.)
  - Horseradish (I prefer the creamy horseradish.)
  - Parsley or celery
  - Charoset (There is a recipe below.)
- A small cup for each person to use for juice
- Grape juice
- A small cup or bowl of salt water
- Matzah (This is unleavened bread and can be found in the kosher section of any grocery store.)
- A napkin for each participant and one to wrap the Matzah
- A small pitcher of water and a basin (or bowl) (This is for the ceremonial hand washing.)

**After we are finished with the live-streamed service,  
we encourage you to enjoy a Passover Seder dinner together.**

## **Here's our suggested menu with recipes:**

- Starter - Matzo Ball Soup
- Main Dish - Beef Brisket or Chicken Vesuvio
- Side Dish - Honey Glazed Baby Carrots
- Side Dish - Classic Kosher Potato Kugel
- Dessert - Coconut Macaroons

### **Matzo Ball Soup**

#### **CHICKEN STOCK**

- 1 4-5-lb. chicken, cut into 8 pieces
- 1 pound chicken wings, necks, and/or backs
- 2 large yellow onions, unpeeled, quartered
- 6 celery stalks, cut into 1" pieces
- 4 large carrots, peeled, cut into 1" pieces
- 1 large parsnip, peeled, cut into 1" pieces
- 1 large shallot, quartered
- 1 head of garlic, halved crosswise
- 6 sprigs flat-leaf parsley
- 1 tablespoon black peppercorns

#### **MATZO BALL MIXTURE**

- 3 large eggs, beaten to blend
- $\frac{3}{4}$  cup matzo meal
- $\frac{1}{4}$  cup schmaltz (chicken fat), melted
- 3 tablespoons club soda
- 1  $\frac{1}{4}$  teaspoon kosher salt

#### **ASSEMBLY**

- 2 small carrots, peeled, sliced  $\frac{1}{4}$ " thick on a diagonal
- Kosher salt
- 2 tablespoons coarsely chopped fresh dill
- Coarsely ground fresh black pepper

#### **CHICKEN STOCK**

Bring all ingredients and 12 cups cold water to a boil in a very large (at least 12-qt.) stockpot. Reduce heat to medium-low and simmer until chicken breasts are cooked through, about 20 minutes.

Transfer breasts to a plate (remaining chicken parts are strictly for stock). Let breasts cool slightly, then remove meat and return bones to stock. Shred meat. Let cool, tightly wrap, and chill.

Continue to simmer stock, skimming surface occasionally, until reduced by one-third, about 2 hours. Strain chicken stock through a fine-mesh sieve into a large saucepan (or airtight container, if not



using right away); discard solids. You should have about 8 cups. (Note: The stock can be made 2 days ahead. Let cool; cover and chill. Keep reserved chicken meat chilled.)

### **MATZO BALL MIXTURE**

Mix eggs, matzo meal, schmaltz, club soda, and salt in a medium bowl (mixture will resemble wet sand; it will firm up as it rests). Cover and chill at least 2 hours. (Note: The mixture can be made 1 day ahead. Keep chilled.)

### **ASSEMBLY**

Bring chicken stock to a boil in a large saucepan. Add carrots; season with salt. Reduce heat and simmer until carrots are tender, 5–7 minutes. Remove from heat, add reserved breast meat, and cover. Set soup aside.

Meanwhile, bring a large pot of well-salted water to a boil. Scoop out 2-tablespoonful portions matzo ball mixture and, using wet hands, gently roll into balls.

Add matzo balls to water and reduce heat so water is at a gentle simmer (too much bouncing around will break them up). Cover pot and cook matzo balls until cooked through and starting to sink, 20–25 minutes.

Using a slotted spoon, transfer matzo balls to bowls. Ladle soup over, top with dill, and season with pepper.

<https://www.bonappetit.com/recipe/matzo-ball-soup>

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## Beef Brisket



1 large yellow onion (thinly sliced)  
2 garlic cloves (smashed and peeled)  
1 first cut of beef brisket (4 pounds) (trimmed of excess fat)  
Coarse salt and ground pepper  
2 cups low-sodium chicken broth  
2 tablespoons chopped fresh parsley leaves, for serving

In a 5- to 6-quart slow cooker, combine onion and garlic. Season brisket with salt and pepper and place, fat side up, in slow cooker. Add broth. Cover and cook on high until brisket is fork-tender, about 6 hours. Remove brisket and thinly slice against the grain. Serve with onion and some cooking liquid; sprinkle with parsley.

If you make this ahead of time, cover and refrigerate brisket in cooking liquid, up to 1 week. Reheat in a 300-degree oven.

<https://www.marthastewart.com/344923/slow-cooker-brisket-and-onions>

## Chicken Vesuvio

1/2 cup olive oil  
5 cloves garlic, peeled  
2 large russet potatoes, peeled and cut into chunks  
1 3-4 pound chicken, cut into 8 pieces (or 3 pound chicken legs)  
3/4 cup white wine  
3/4 cup chicken stock  
3 tablespoons chopped parsley  
1 tablespoon dried oregano  
Salt and pepper  
1 cup frozen peas, thawed



Heat an oven to 325°F. In a roasting pan (or a large (14-inch) oven-proof skillet), heat the olive oil over medium until shimmering. Add the potatoes and garlic and cook until golden brown, about 12 minutes. Remove to a plate, leaving behind as much oil as possible.

Add the chicken to the skillet, skin-side down. Cook until golden and crisp, then turn and cook the other side until golden as well. Add the wine and cook until it reduces by half.

Return the garlic and potatoes to the pan, along with the chicken stock, parsley, oregano, and a pinch of salt and pepper. Transfer to the oven and cook, uncovered, until the chicken is cooked through, about 45 minutes. Add the peas to the pan with 5 minutes left in the cooking time. Serve with the roasting juices in the pan

<https://www.seriousseats.com/recipes/2011/12/chicken-vesuvio-recipe.html>



## Classic Kosher Potato Kugel



8 medium potatoes  
2 onions  
6 large eggs  
1/2 cup oil  
4 tablespoons all-purpose flour  
1 heaping tablespoon salt  
1/2 to 1 teaspoon pepper

Heat the oven to 400 F. Oil a 13- x 9- x 2-inch baking dish.

Using a box grater or food processor fitted with a shredding disc, coarsely grate the potatoes and onions.

Let stand for 3 to 5 minutes, then place in a colander or clean tea towel and squeeze out any excess liquid.

In a large bowl, beat together the eggs, oil, flour, salt, and pepper. Set aside.

Add the grated potatoes and onions to the egg mixture. Mix with a large spoon until smooth.

Pour the kugel batter into the oiled baking dish and smooth the top with a spatula.

Bake uncovered for 1 hour or until golden brown on top. When the kugel is done, a knife inserted in the center should come out clean.

Place the baking dish on a rack to cool slightly before cutting into squares to serve.

<https://www.thespruceeats.com/classic-potato-kugel-2122379>

## Honey Glazed Baby Carrots

2 pounds fresh or frozen baby carrots  
2 to 4 tablespoons extra-virgin olive oil  
2 to 3 tablespoons honey  
2 to 3 tablespoons brown sugar  
2 to 3 tablespoons golden or dark raisins  
1 teaspoon cinnamon

Place the carrots in a large saucepan or Dutch oven with enough water to cover by one inch. Bring to a boil, reduce heat, and simmer until cooked through and fork-tender, but not mushy, about 5 to 7 minutes. Drain the carrots and set aside.



Place the oil in the saucepan and warm over medium-high heat. Add the carrots and stir to coat. Add the honey, brown sugar, raisins, and cinnamon to the pan. Stir well to coat the carrots. Cook over low heat, stirring frequently until the honey mixture thickens and coats the carrots, about 5 minutes more.

## Charoset

3 medium Gala or Fuji apples (peeled, cored, and finely diced)

1 1/2 cups walnut or pecan halves (lightly toasted, cooled, and coarsely chopped)

1/2 cup red grape juice

1 1/2 teaspoons ground cinnamon

1 tablespoon packed brown sugar

In large bowl, stir together all ingredients.

Store, covered, at room temperature until ready to serve.

Pictured to right: Charoset on Matzah crackers.



<https://www.epicurious.com/recipes/food/views/traditional-apple-walnut-charoset-234298>

## Coconut Macaroons



You can buy these already made at the store or you can make your own. Whether or not you use Kosher ingredients and follow the rules of Kosher cooking, this is the perfect treat for Passover.

3 eggs (whites only)

1 cup sugar

1 teaspoon vanilla extract

3 cups shredded coconut

Optional: 2 squares (2 ounces)  
unsweetened or semi-sweet Kosher  
chocolate

Preheat the oven to 325 F. Line two baking sheets with parchment paper. Beat the egg whites with an electric mixer until they are light and fluffy. Gradually beat in the sugar and vanilla. Beat until the egg whites form very stiff peaks. Stir in the coconut by hand. Drop the coconut mixture by rounded teaspoons onto the lined baking sheets, placing them at least 2 inches apart. Bake the macaroons about 20 minutes, until they are slightly golden and some of the coconut is crispy. Allow them to cool completely and then carefully remove them from the parchment paper. Store for up to 1 week in an air-tight container at room temperature, or for longer storage, wrap individually in plastic wrap and freeze.

<https://www.thespruceeats.com/kosher-passover-macaroon-recipe-304855>