

JEWELISH *jamie geller*

passover seder recipe ebook

WITH SEDER GUIDE AND CHECKLIST



RECIPES FOR A TRADITIONAL SEDER
PLUS SOME MODERN TWISTS

aisho

the seder guide

On Passover our Mitzvah is to tell the story of the Jewish people. How well do you know our story? When did the Jewish people become a nation? What wars have we fought? Where have we lived? What have been our challenges? What have been our successes? How did we get our name?

Keep your Seder focused. Jews believe that there are many ideas worth discussing. Tonight is different, because it is exclusively dedicated to telling OUR story.

The 15 Steps of the Seder

- | | | |
|------------|-------------|--------------------|
| 1. Kadesh | 6. Rachtzah | 11. Shulchan Orech |
| 2. Urchatz | 7. Motzi | 12. Tzafun |
| 3. Karpas | 8. Matzah | 13. Barche |
| 4. Yachatz | 9. Marror | 14. Hallel |
| 5. Maggid | 10. Korech | 15. Nirtzah |



Step 1. Kiddush (cup #1 - The Kiddush Cup)

Pour the first cup. The Matzah is uncovered and say the following:

Baruch Atah Adonai, Eloheinu Melech haolam borei p'ri hagafen.

Blessed are You, God, our God, King of the universe, who has chosen us from among all people, and sanctified us through His commandments. You, God, have given us festivals for happiness, feasts and festive seasons for rejoicing this Feast of Matzah the Season of our Freedom commemorating the departure from Egypt. For You have chosen us and sanctified us from all the nations, and You have given us as a heritage Your holy Festivals in happiness and joy. Blessed are You, God, who sanctifies Israel and the festive seasons.

Baruch Atah Adonai, Eloheinu Melech haolam She-Hecheyanu, V'key'manu v'higiyanu, lazemah hazeh.

Drink the first cup.



Step 2. Wash for Veggies!

Wash your hands, twice on the right hand and twice on the left.

At the seder you tell the story of the Jewish people using props. Vegetables in salt water is an example of a prop used to tell the story. Go around the table and ask each person what one prop he or she would bring to the Seder.



Step 3. Eat the Vegetable in Salt Water

Take a vegetable and dip it into the salt water. Say the following blessing, and then eat it.

Baruch Atah Adonai, Eloheinu Melech haolam Borei Peree Ha'adamah.



Step 4. Split the Matza

Split the middle matzah and hide it away for after dinner, this is called the Afikoman.

This is a reminder that in life you don't always see the entire story, half is hidden away.

Before you break the matzah, ask everyone to meditate:

1. Get relaxed.
2. Recall a story that happened to you that you thought was really terrible.
3. Now think about what good came out of it, that may have been hidden.
4. Open your eyes and with this new clarity break the Matzah and hide half away.



Step 5. Tell the Story

On Passover you are encouraged to ask questions, because asking questions means you are thinking and engaged. Encourage everyone at the table to ask question relevant to the story of the Jewish people. Give out prizes for great questions.

Fill the second cup (**cup #2 - The Freedom Cup**), and raise the matzah.

Invite Guests: "This is the bread of poverty that our ancestors ate in Egypt. Whoever is hungry come and eat; whoever is needy come and partake! This year we are here; next year in Jerusalem."

Mah-Nishtana: "Mah Nishtana Halayla Hazeah," Why is this night different?

1. On all [other] nights we eat chametz and matzah; this night, only matzah.
2. On all [other] nights we eat other vegetables; tonight (only) maror.
3. On all [other] nights, we don't dip [our food], even one time; tonight [we dip it] twice.
4. On [all] other nights, we eat either sitting or reclining; tonight we all recline.

"Tonight is different because we were slaves in Egypt, and God freed us. We tell the story in a way that all of our children can understand."

Dayenu: Play the "one-up-you" Dayenu game...Thank you takes thought.

The three symbols of Passover, which is the most prominent?

Step 6. Hand Washing for Matzah

Step 7. Make the Hamotzi Blessing

Step 8. Eat the Matzah

Step 9. Eat the Maror

Step 10. Eat All of the Above as a Sandwich

Step 11. Dinner



Step 12. Dessert (Afikoman: code for more matzah)

Step 13. The 3rd Cup of Wine Over Blessing After the Meal

Step 14. The 4th Cup of Wine Over Hallel Songs

Step 15. Next Year in Jerusalem Songs

seder night checklist

On the Seder Plate

- Matzahs — 3 Whole
- Matzah cover / Afikoman bag
- Karpas. Usually celery. Some use parsley or a potato.
- Maror. Bitter herbs. Most use romaine lettuce or horseradish. Some use endives.
- Charoset ([see recipe](#))
- Chazeret. Some have a custom to include a second type of maror.
- Others include the bowl of salt water
- Zero'ah — Shankbone, can be a roasted lamb or chicken bone
- Beitzah — A hard boiled egg that has been burnt

For the Guests

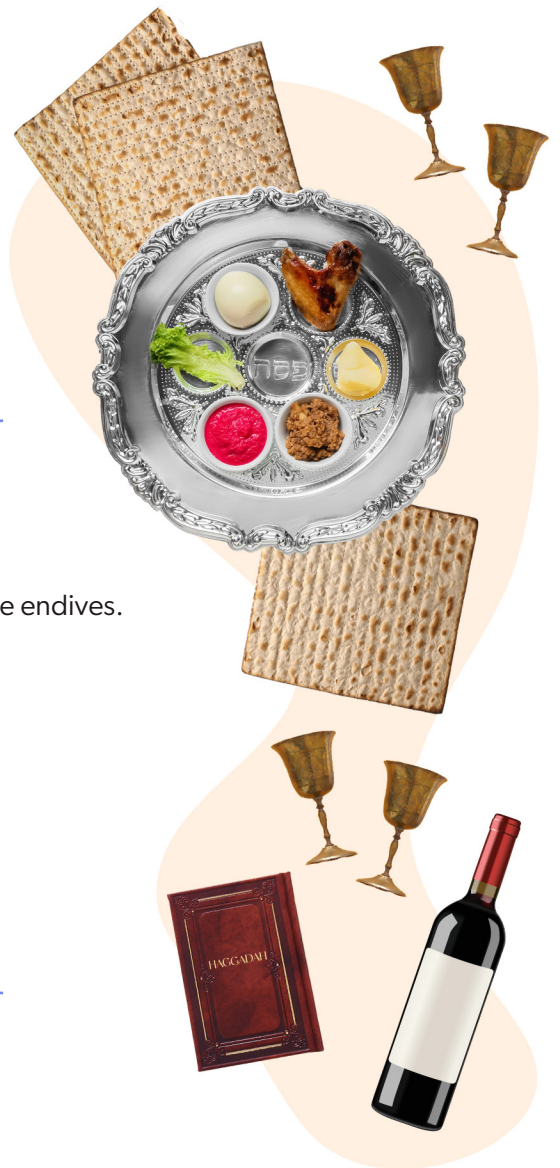
- Hard boiled eggs
- Wine or Grape Juice
- Set your table with a dinner plate and salad plate
- Shulchan Aruch (the main meal)
- Haggadah (Ideally one for everyone)
- Small wine glasses
- Pillow (so guests can recline as it says in Mah Nishtana)

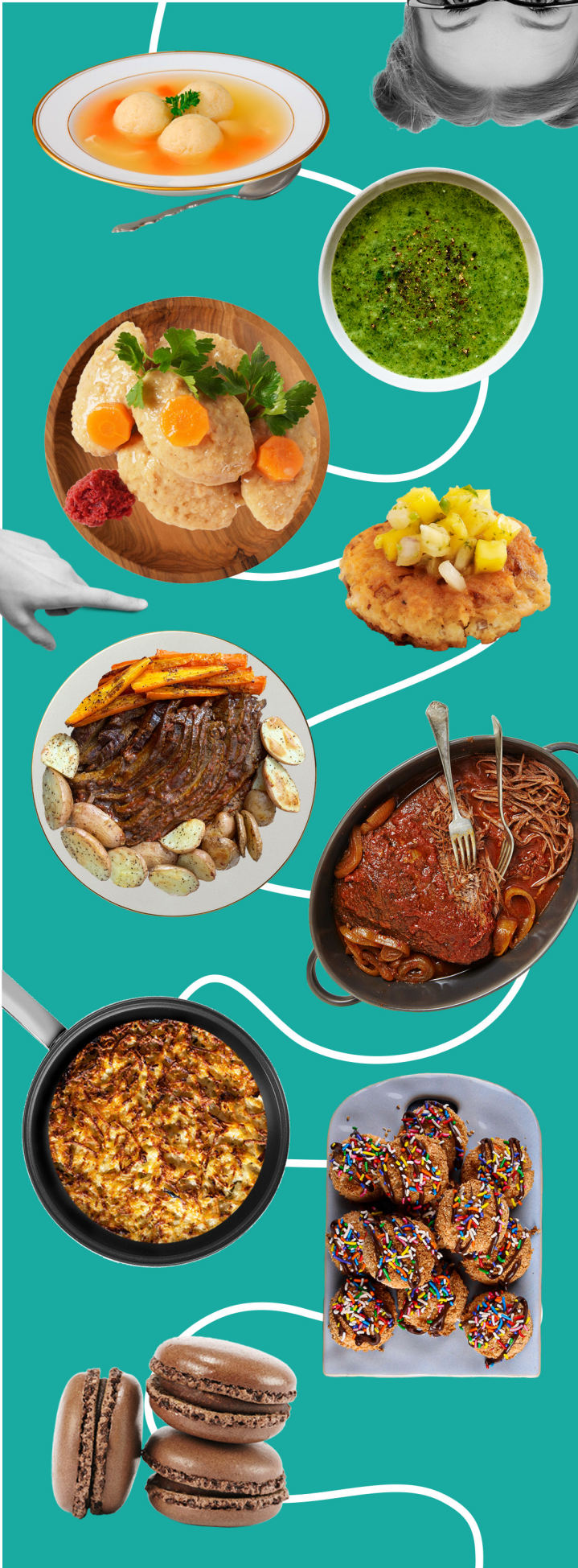
For the Children

- Props to re-enact the 10 plagues
- Their school projects
- Illustrated Haggadahs
- Afikoman Prizes

Also

- Eliyahu's Cup





recipes

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chicken soup with matzah balls

This soup is on every traditional seder menu. It is the star of the show, the Beyoncé of the Passover meal, if you will. And let's be real, it's what we're all here for.

Matzah Balls

4 eggs
1 cup matzah meal
1/2 cup water
5-6 tablespoons oil

1/2 teaspoon onion powder, optional
1 small sprig of fresh dill, chopped, optional
A small pinch of salt and pepper

Chicken Soup

Soup

3 tablespoons olive oil
3 large carrots, peeled and diced
3 stalks celery, diced
Salt to taste
32 ounces [chicken stock](#)
4 cups water
1 bay leaf
1/4 cup to 1/2 cup fresh dill, chopped

Chicken

1 pound skinless, boneless chicken breast
2 tablespoons olive oil
1 teaspoon garlic powder
1 teaspoon ground cumin
1/2 teaspoon chili powder or cayenne pepper
3/4 teaspoon salt



Matzah Balls

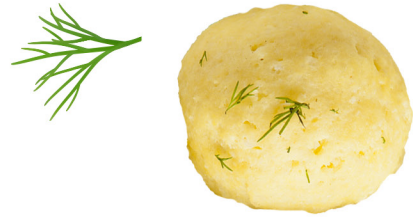
- 1** Crack 4 eggs into a bowl and beat them with a hand mixer until light and fluffy. Add matzah meal, water, oil, onion powder (if using), dill, salt and pepper.
- 2** With a spoon stir by hand so that the eggs retain some fluffiness. The mixture is sure to fall; that is fine. Place mixture in the fridge for an hour or more.
- 3** Bring a large pot of water to a boil. Use a large pot as these matzah balls will grow and need a lot of room to expand. Add salt and wait until water is boiling. Using wet hands, form small balls and drop them gently into the boiling liquid. Let them boil rapidly for 30 minutes. Remove gently from the pot, drain, and cool. If not adding to soup immediately, store in plastic bags in freezer until ready to eat.

Chicken

- 1** Preheat oven to 375 F. Line a sheet pan with parchment paper.
- 2** Place chicken on prepared pan. Drizzle with 2 tablespoons oil and sprinkle with garlic powder, cumin, chili powder and salt. Place in oven and bake for 25 minutes, flipping the chicken half way through. Once cooked, pull chicken into small shreds using two forks.

Soup

- 1** Meanwhile, heat olive oil in a large soup pot over medium heat. Add carrots, celery, and onion, and cook stirring occasionally, about 8-9 minutes. Add garlic and salt and cook for another minute before adding the bay leaf, water and chicken stock. Increase heat to high, bring soup to a boil, then reduce heat to medium-low, taste to adjust seasoning and leave to simmer until ready to serve.
- 2** Add matzah balls and chicken pieces to soup and serve hot from the stove.



parsley soup

Recipe courtesy of jamiegeller.com

Move over matzah ball soup, there's a new star in town, and its name is parsley soup. It's not just a garnish anymore, folks. This vibrant green soup is packed with fresh flavors and is the perfect modern twist on a traditional Passover dish.

2 tablespoons extra virgin olive oil
2 leeks, thoroughly rinsed and chopped
2 garlic cloves, minced
2 parsnips, diced (or parsley root, celery root, or even carrots)

1 teaspoon kosher salt or to taste
2 large bunches fresh flat-leaf parsley, coarsely chopped
1/4 cup dry white wine
2 cups water



- 1** Heat evoo in a medium pot over medium-high heat. Add leeks and sauté for about 5 minutes until they soften.
- 2** Add garlic and parsnips and cook another 5 minutes. Add parsley, wine, and water and simmer, covered, until parsley is wilted.
- 3** Puree soup in a blender, or with an immersion blender, until smooth. If desired, pour through a fine-mesh sieve into cleaned saucepan, pressing hard on solids, then discarding them. Reheat if necessary.

traditional gefilte fish

Recipe courtesy of [Yvette Alt Miller](#)

Gefilte fish, the OG Passover staple that's been around longer than your Bubbe. It's the jello mold of the seder table, a dish that you either love or hate. But hey, whether you're a fan or not, you can't deny that it's a tradition as old as time.

Gefilte Fish

2 carrots
1 large onion
1/2 cup water
1 raw egg
1/2 cup matzo meal

1 teaspoon salt
1 tablespoon sugar
1/2 teaspoon pepper
2 pounds fresh ground fish, carp or
a mixture of carp, white fish and/or pike

Cooking Sauce for Gefilte Fish

4 cups water
4 carrots, halved
3 onions, halved
1 tablespoon salt

1 teaspoon pepper
2 tablespoons sugar
Fish bones and heads



- 1** In a food processor grind carrots, onion, water, egg, matzo meal, salt, sugar, and pepper. Remove to a bowl and mix with ground fish.
- 2** Form the mixture into logs for freezing, approximately 3-inches wide and 12-inches long or individual ovals. If freezing, wrap tightly in parchment paper and then foil and freeze the raw log.
- 3** When ready to cook, bring water to a boil with carrots, onions, salt, pepper, sugar, fish bones and heads.
- 4** Drop ovals of fish mixture into the broth, you can drop them in fresh or use frozen straight from the freezer.
- 5** Cover pot and simmer for 2 hours. Let cool before removing from broth and chilling in fridge.
- 6** Serve with Horseradish, a slice of cooked carrot and lettuce if desired.



salmon cakes with tropical fruit salsa

Recipe courtesy of jamiegeller.com

Some think gefilte fish is like the boring uncle of the Passover seder. You know it's there, and you feel obligated to eat it, but you secretly wish it would just disappear. These crispy, flavorful bites are the modern twist that Passover has been waiting for.

For Cakes

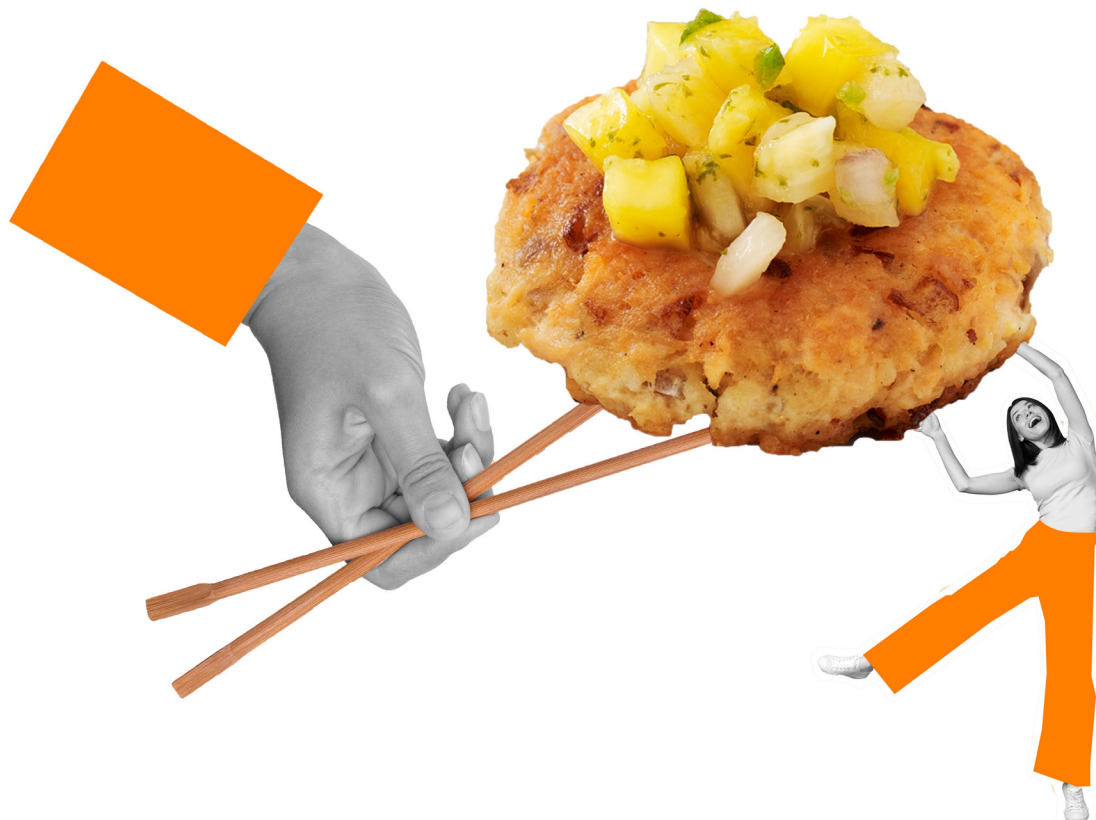
1 (2-pound) side of salmon, skin on
1/2 cup red onion, diced
2 tablespoon matzo meal
2 large eggs, lightly beaten

1 teaspoon kosher salt
Freshly ground black pepper
4 tablespoon olive oil

For Salsa

1 cup diced pineapple
1/2 cup diced mango
1/2 cup diced red onion
2 tablespoon chopped cilantro

1/2 jalapeno, seeded and finely chopped
Juice of 1 lime
1/2 teaspoon kosher salt



- 1** Preheat oven to 350°F and line a large sheet pan with baking paper. Bake salmon skin side down for 25 to 30 minutes or until cooked through. Let cool completely.
- 2** Once salmon is cooled, gently flake away from the skin and break into large chunks. Place in a large bowl and combine with eggs, red onion, matzo meal, salt and pepper. Stir to mix well, adding more matzo meal if needed to form patties. Scoop about 1/3 cup at a time into your hands and form into a round patty. Place on a sheet pan and repeat with remaining mixture. Refrigerate for 30 minutes.
- 3** Meanwhile, in a medium bowl combine pineapple, mango, red onion, cilantro, jalapeno, lime juice and salt. Mix well and set aside.
- 4** Heat olive oil in a large skillet over medium high heat. Fry cakes for about 5 to 8 minutes per side or until golden brown and crisp. Drain on a paper towel lined plate.
- 5** To serve, top each cake with a few tablespoons of salsa.



traditional jewish brisket

Recipe courtesy of jamiiegeller.com

Brisket, the king of the Passover seder. It's the dish that brings all the Bubbes to the yard and leaves everyone in a food coma. It's a staple that we all know and love, and one that we wouldn't dare mess with, it's tradition.

1 (4-5 pound) beef brisket, 2nd cut

[Jamie Geller Hungarian Rub](#)

Kosher salt

Freshly cracked black pepper

Olive oil

2 medium red onions, sliced

2 medium carrots, diced

2 celery ribs, diced

8-10 large garlic cloves, minced

3 tablespoons tomato paste

2 cups good-quality dry red wine

1 cup beef broth

1 bouquet garnish: 6 parsley stems

(or 2 teaspoons dried parsley), 3 thyme sprigs

(or 1 teaspoon dried thyme), 3 rosemary sprigs

(or 1 teaspoon dried rosemary, 2 bay leaves)



- 1** Preheat oven to 300°F.
- 2** Heat a large Dutch oven, lightly coated with olive oil, over medium-high heat. Pat dry the brisket and generously season both sides with Hungarian Rub, salt and pepper.
- 3** Sear the brisket, in the hot oil, until nicely browned and caramelized, about 5 minutes per side. Transfer the brisket to a rimmed baking pan and set aside.
- 4** Add oil if necessary to lightly coat the bottom of the Dutch oven. Add onions, carrots and celery, season with salt and pepper, and sauté, stirring occasionally until the onions are softened and golden for about 10 minutes. Add garlic and sauté until fragrant, about 1 minute. Add the tomato paste, and sear the paste until it has darkened and is very fragrant. The paste should be dark red and not black.
- 5** Add wine and scrape up any browned bits with a spatula. Add the beef broth.
- 6** Add brisket and any accumulated juices and the bouquet garni. Cover and braise at 300°F for 3 ½ to 4 hours or until a fork can be inserted into and removed from the center of the brisket with no resistance.
- 7** Carefully remove brisket to a cutting board and let rest for 20 minutes. Cover loosely with foil if you will be serving immediately.
- 8** Strain vegetables and bouquet garni and discard. Pour the braising liquid into a saucepan and reduce over medium heat to concentrate the flavors and/or until the liquid coats the back of a spoon. Skim any fat that pools at the top, if desired. Adjust seasoning once you have reached desired consistency.
- 9** Slice brisket against the grain and arrange on a platter. Drizzle with sauce and serve any extra sauce in a gravy boat on the side.



pulled brisket

Recipe courtesy of jamiegeller.com

Well, we might mess with it a little. Brisket just got a modern makeover with pulled brisket, baby! It's the dish that's been smoking up the foodie world and is now ready to take over the Passover seder table. So ditch the traditional and get ready to shred it up with this delicious, edgy alternative.

Rub

1 tablespoon kosher salt	1 tablespoon garlic powder
3 tablespoons brown sugar	1/4 teaspoon red pepper flakes
1 tablespoon smoked paprika	1 teaspoon cumin

Brisket

4 onions
1 two to three pound brisket

Sauce

1 cup ketchup	1/4 cup brown sugar
1 teaspoon garlic powder	1/2 cup maple syrup
2 tablespoons smoked paprika	1/4 cup apple cider vinegar



- 1 Prepare the rub by combining salt, sugar, paprika, garlic powder, red pepper flakes and cumin. Rub all over brisket on both sides.
- 2 Cut four onions in rings and layer on bottom of a slow cooker pot on high.
- 3 Place brisket over onions.
- 4 Combine ketchup, garlic powder, smoked paprika, brown sugar, maple syrup and apple cider vinegar, and pour over brisket.
- 5 Cover slow cooker with lid and let cook 6-7 hours on high.
- 6 After 6-7 hours of cooking, remove brisket. Use two forks to shred the meat. Return to pot, and mix meat into the sauce that remained in the pot. Cook for a few more minutes.

potato kugel

Recipe courtesy of jamiegeller.com

Potato kugel, the side dish that's been a Passover staple since the dawn of time. It's like the cool cousin that everyone loves, but also knows not to mess with. It's simple, delicious, and a tradition that we're happy to keep alive.

1/2 cup extra virgin olive oil, divided
3 pounds (about 5 large) russet potatoes
1 large or 2 small yellow onions

1/3 cup potato starch
2 teaspoons kosher salt
Lots of freshly ground black pepper



- 1 Preheat oven to 425°F.
- 2 Fill a large bowl with cold water and, as you peel potatoes, place in cold water to prevent browning.
- 3 Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes and onions using the blade that creates thin, shoestring-like strips.
- 4 Place ¼ cup evoo in a cast iron pan and either heat in the oven or over medium heat on the stovetop.
- 5 Transfer potatoes and onions to a large bowl, add potato starch, salt and pepper, mix well. Remove any large pieces of potatoes or onions that weren't processed properly.
- 6 Remove hot pan from the oven and carefully pour potato mixture into the pan. Drizzle with remaining ¼ evoo.
- 7 Bake at 425°F for 1 hour. If the edges are still pale, cook for 20 minutes longer until the top looks crunchy and sides look golden and browned. Loosen edges with a knife and serve straight from the pan.

saltwater & parsley accordion potatoes

Recipe courtesy of Micah Siva

Potato kugel, you've officially been hacked by accordion potatoes. These babies are like the cool, edgy younger sibling that everyone wants to hang out with. They're crispy, flavorful, and a modern twist on an old favorite. Say hello to the future of Passover side dishes.

Salt Water

8 to 10 cups water

1 tablespoon kosher salt

4 large Russet potatoes, scrubbed well

1 tablespoon potato starch

1 teaspoon garlic powder

1/2 teaspoon kosher salt

4 tablespoons olive oil, divided

Gremolata

1/2 cup chopped parsley

1 clove garlic

Zest of 1 lemon

1 tablespoon lemon juice

Pinch sea salt



- 1** Preheat the oven to 450°F. Line a sheet pan with parchment paper.
- 2** Fill a large bowl with 8 to 10 cups of cold water. Add 1 tablespoon kosher salt. Set aside.
- 3** Cut potatoes into 3 slabs, lengthwise, approximately ½ inch thick. Repeat with remaining potatoes.
- 4** Lay 2 skewers on the cutting board parallel to one another, they should look like an 'equal sign'. Place the potato between the two skewers, with the skewers on either side of the longest edge of the potato.
- 5** Starting at the short end, use a knife to score the potato crosswise, using the skewers to prevent you from cutting all the way through the potato, slicing 1/8th inch scores along the potato.
- 6** Flip the potato over, and repeat, instead of cutting crosswise, cut diagonally until the entire potato has been scored. Gently pull the potato apart, and place in the salt water bath. Repeat with the remaining potatoes.
- 7** Once cut, remove the potato slabs from the water, and gently thread a skewer through the accordion, pulling the potato to open the pattern up, and curling it around the skewer (as best you can!). You can skip this step if you don't want your potatoes served on skewers.
- 8** Remove the potato skewers from the water, and pat dry with a paper towel.
- 9** Toss the potatoes with the potato starch, garlic powder, and ½ teaspoon salt. Drizzle with 3 tablespoons of olive oil.
- 10** Bake for 35 to 45 minutes, flipping halfway through, and brushing with the additional tablespoon of olive oil, until potatoes are crispy and golden.
- 11** Meanwhile, make the parsley gremolata
- 12** Add the finely chopped parsley to a bowl. Using a microplaner or zester, grate the garlic directly into the parsley.
- 13** Serve the accordion potatoes with the parsley gremolata.



coconut macaroons

Recipe courtesy of Rosa Seidenwar

Coconut macaroons, the dessert that's been satisfying Passover sweet teeth for centuries. It's the dish that's simple, delicious, and a tradition that's hard to ignore. It's like the little black dress of the seder table, timeless and always in style.

4 large egg whites
3/4 cup white sugar
1 teaspoon vanilla extract

4 cups shredded coconut
3/4 cup chocolate chips
sprinkles (optional)



- 1 Preheat the oven to 180°C/350°F. Line a tray with baking paper.
- 2 In a large bowl, beat together egg whites, sugar and vanilla until foamy.
- 3 Add in the shredded coconut and mix well until completely combined.
- 4 Use a small cookie scoop to scoop out the batter onto the prepared baking tray.
- 5 Bake for 15-20 minutes, until golden brown. Let cool completely.
- 6 Place chocolate chips in a piping bag and seal the top of the bag. Place the piping bag into a cup of boiling water and let sit for 5 minutes until the chocolate is melted.
- 7 Cut the tip of the piping bag and drizzle the melted chocolate onto the cooled macaroons.
- 8 Top melted chocolate with sprinkles if desired.
- 9 Enjoy!

chocolate macarons

French macarons are the dessert trend that'll have you ditching the coconut macaroons. They're like the chic, sophisticated cousin that's taken the world by storm. These delicate treats are the modern twist that Passover has been waiting for. Say "au revoir" to the old and "bonjour" to the new.

Cookie

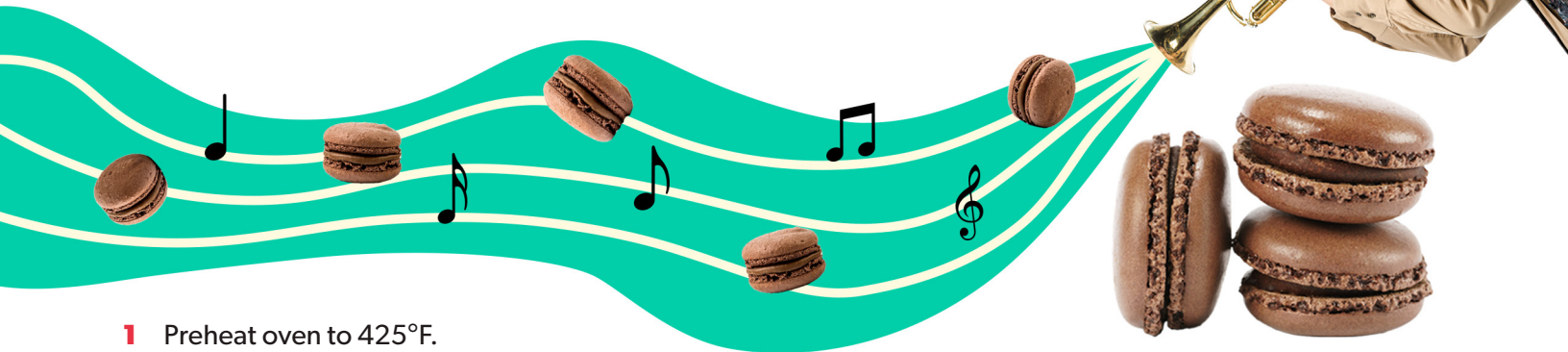
2 cups + 2 tablespoons confectioners' sugar
1/4 cup cocoa powder

1/2 cup egg whites, at room temperature
1 1/3 cups almond flour

Chocolate Ganache

2/3 cup coconut milk
6 ounces dark chocolate chips

1 teaspoon vanilla extract
Pinch salt



- 1 Preheat oven to 425°F.
- 2 Line a baking sheet with parchment paper. Stack another baking sheet under the lined one for more insulation (this keeps the bottom of the macaroons from over browning).
- 3 Fit a pastry bag with a 1/2 inch plain tip.
- 4 Sift the almond powder with the confectioners' sugar and cocoa powder and set aside.
- 5 In the bowl of a stand mixer fitted with a whisk attachment, whip the egg whites until they are firm but still glossy. Do not over whip.
- 6 Fold the dry ingredients gently into the whites in three additions.
- 7 Transfer the batter to a pastry bag. "Glue" the parchment paper down on each corner with a small amount of batter. This will prevent the parchment paper from blowing onto the macarons and sticking to them. ▶



- 8** Pipe the batter into 1-inch rounds. Before baking the macarons, tap the baking sheets sharply against the counter. This will remove the air from the cookies and keep them from puffing up too much.
- 9** Place the macarons into the preheated oven. Immediately turn down the oven to 350°F. Bake for 10 minutes or until the macarons are firm to the touch.
- 10** Remove the bottom baking sheet and place the sheet with the macarons on a cooling rack.
- 11** Turn the oven back up to 425°F before inserting an additional sheet of macaroons.
- 12** When the macarons are cool enough to handle, remove them from the baking sheet and transfer them to the cooling rack.

Ganache

- 1** Heat coconut milk until just about to boil.
- 2** Place chocolate chips in a heat proof bowl, cover with hot coconut milk, let sit for 5 minutes. Add vanilla and salt and whisk until melted and combined.
- 3** Let cool in fridge for at least 20 minutes or overnight.

Assembly

- 1** Beat ganache with an electric mixer until smooth and fluffy. Place in piping bag and pipe a thick dollop of chocolate ganache on one macaron shell. Gently press a second shell on top of the ganache to create a sandwich.
- 2** Place the finished macarons in the fridge in an airtight container for at least 20 minutes before serving. Can store in the fridge for up to 5 days or in freezer for a few months. Serve cold or at room temperature.

JEWELISH *jamie geller*

happy passover

