

## 23T07a Last Supper Remembrance (Part 1)

Hello my friends. Thanks for joining me today @ the PUNLA coffee table.

Today I would like to share one of our family's new traditions. What we call this the , In Remembrance on Passover. This is a very fun time with family and friends. It is meant to be shared with one another and I want to share it with you today. You don't need to follow our food or drink. This is not about having the right kind of food or drink. You can use cookies and milk instead of matzah and grape juice. That is up to you. I'm going to share ours with you over the next few sessions. Recipes for the dishes we are using will be attached but it's not about any special dish but it's all about remembering what Jesus did for us.

*Before we get started. This is a party. A Celebration of what Jesus has done for each of us. This is going to be a lot of fun. Thank you for allowing us to share this with you. I really like this painting by Walter Rane, titled In Remembrance of Me. I like the way it captures the way they sat. I hope this helps us to get in the proper state of mind before we begin tonight.*

This is Part I. Let's begin.

Because this is a celebration, we try to keep snacks on the table for the whole meal. Things like mixed nuts are traditional but chips and dip, cut vegetables. We want everyone to be in full-festive mode as we celebrate Jesus and what He has done for us.

\*\*\*\*\***Last Supper Remembrance on Passover**\*\*\*\*\*

Passover begins at dusk. So, I like to begin as close to dusk as possible. Once assembled together at the table or even sitting around on the ground or anywhere. We begin with a prayer.

**<<Opening Prayer>>**

**Let's pray. Heavenly Father thank you. Thank you, Jesus, for your sacrifice for us. Bless our time together as we remember. and I pray all these things in your name Lord Jesus. Amen.**

Tonight, we have come together to remember the Last Supper. We wish to get a feel for the traditions and events that Jesus and his disciples would have experienced that night. But as Christians, we don't need to observe the Jewish Passover Seder, as Jews do and did. We want to have fun tonight, but we also need to seriously remember what Jesus did for us. I hope we can highlight and retell portions of Jesus' last week leading up to the crucifixion and the victory of the resurrection.

### **Step 1: Candle Lighting (REMEMBER & OBSERVE)**

*The Lord is my light and my salvation— whom shall I fear? The Lord is the stronghold of my life— of whom shall I be afraid? (from Psalm 27:1 NKJ)*

Traditionally, the two candles used in the Jewish Passover Seder represent the words ***'remember'*** and ***'observe or keep'*** this comes from Exodus 20:8 and Deuteronomy 5:12. Candle lighting was traditionally used to symbolically sanctify the celebration of Passover. Tonight, we will light these candles to help us focus on remembering & observing what Christ has done for us.

**WE ALSO PRAY TO OUR HEAVENLY FATHER TO BLESS OUR FELLOWSHIP AND GUIDE OUR COMMEMORATION OF THE LORD'S PASSION. AMEN.**

**<LIGHT THE CANDLES>**

While we light the candles, Let us all recite a candle lighting blessing.

**(ALL RECITE)** *“BLESSED ARE YOU OH LORD OUR GOD, KING OF THE UNIVERSE, WHO HAS GIVEN US JESUS THE MESSIAH, THE LIGHT OF THE WORLD.” AMEN*

### **Step 2: Explanation of the Four Cups and Four Promises**

Traditionally a Jewish Passover seder has 4 cups which correspond to the four “I wills” recorded in Exodus 6:6-7 (NKJ).

1. Sanctification – *“I will bring you out from under the burdens of the Egyptians.”*
2. Deliverance – *“I will rescue you from their bondage.”*
3. Redemption – *“I will redeem you with an outstretched arm.”*
4. Praise – *“I will take you as My people.”*

These four cups are a picture of God’s deliverance of Israel in Exodus. For us as Christians this also points to our own deliverance since Jesus, our Messiah, is represented by these four cups and these four promises.

1. Sanctification – *“And I give myself as a holy sacrifice for them so they can be made holy by your truth.” (from John 17:19 NLT)*
2. Deliverance – *For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life. (from John 3:16 NIV)*
3. Redemption – *He is so rich in kindness and grace that he purchased our freedom with the blood of his Son and forgave our sins. (from Ephesians 1:7 NLT)*
4. Praise – *Through Him then, let’s continually offer up a sacrifice of praise to God, that is, the fruit of lips praising His name. And do not neglect doing good and sharing, for with such sacrifices God is pleased. (from Hebrews 13:15-16 NAS)*

Tonight, as Christians, we will primarily focus the **Cup of Redemption** which was most likely the cup Jesus used in the Last Supper remembrance which has become our communion cup.

### **Step 3. The Cup#1 of Sanctification (The Kiddush)**

The first cup is part of the **Kiddush** (*ki-duhsh*) or Thanksgiving. God promised that He would bring His people out from under the cruel oppression of the Egyptians. For us as Christians, this parallels with God's promise to bring us out of the bondage of sin and death through faith in the Son, our Lord Jesus Christ.

Let's read from Romans 6:5-11 (NKJ), *<sup>5</sup>For if we have been united together in the likeness of His death, certainly we also shall be in the likeness of His resurrection, <sup>6</sup>knowing this, that our old man was crucified with Him, that the body of sin might be done away with, that we should no longer be slaves of sin. <sup>7</sup>For he who has died has been freed from sin. <sup>8</sup>Now if we died with Christ, we believe that we shall also live with Him, <sup>9</sup>knowing that Christ, having been raised from the dead, dies no more. Death no longer has dominion over Him. <sup>10</sup>For the death that He died, He died to sin once for all; but the life that He lives, He lives to God. <sup>11</sup>Likewise you also, reckon yourselves to be dead indeed to sin, but alive to God in Christ Jesus our Lord.*

**<SERVE CUP #1>  
<HOLD UP CUP #1 SANCTIFICATION>**

Let us all recite a praise to our Lord for the cup of sanctification.

**(ALL RECITE) "BLESSED ARE YOU, O LORD OUR GOD, KING OF THE UNIVERSE, WHO CREATES THE FRUIT OF THE VINE."**

**<DRINK CUP #1 SANCTIFICATION>  
<SERVE MATZAH & APPETIZER #1 & #2>**

This year we are going to serve Classic Charoset which a dip to go with the Matzoh and Mediterranean Quesadilla. I personally like to have a dip for the first course which is what the traditional Passover seder would serve but you can use anything. Charoset is a traditional Jewish Seder dish and it's really yummy. Also, this year to keep with the Unleavened Theme of Passover, we are serving Mediterranean Quesadillas with spinach and feta cheese, it's so good. Again I'll post the recipes if you want to see ours.



#### **Step 4: Explanation And Breaking Of The Matzoh**

Traditionally, at the Passover table, there are three **matzoh** (*mat-zo*) 'loaves' that are wrapped together in a special pouch as a 'unity of three' and placed at the head table. The middle sheet of matzoh is removed from the other two and broken in half. One part remains on the table to be used during the meal, but the other half is wrapped in a white linen cloth and hidden away or "*buried*." It is given a new name, **afikomen** (*uh-fee-kuh-muhn*) which means "*I will come again*." It returns after dinner as the dessert and is "*redeemed*" or purchased back to the table. The Hebrew word for this action is called **tzafun** (*ca-fun*) meaning "*hidden or concealed*." This is most likely the bread that Jesus used in the Last Supper which we commemorate with communion.

As Christians, we can see the symbolism in this, the three matzoh are the Father, Son and Spirit. The middle matzo symbolizes Jesus the son, who was broken on our behalf, buried, then rose again on resurrection Sunday.

**<REMOVE THE MIDDLE MATZO, BREAK IT IN HALF, WRAP IT IN THE EXTRA CLOTH AND SET IT ASIDE.>**

Notice the matzoh, has been symbolically, pierced, bruised, and striped. This is to remind us of the words of the prophet Isaiah when he spoke about the Messiah in Isaiah 53:5 (NKJ): '*But he was pierced for our transgressions; he was bruised for our iniquities; the punishment of our peace was upon him; and with his stripes we are healed*'.

**<ASK EVERYONE AT THE TABLE TO HOLD A PIECE OF MATZAH>**

Traditionally they would take a piece of matzoh and recite a praise to the Lord

**(ALL RECITE) "BLESSED ARE YOU, O LORD OUR GOD, KING OF THE UNIVERSE, WHO BRINGS FORTH BREAD FROM THE LAND."**

#### **Step 5: The Reading Of The Story (Maggid)**

Maggid (*mă'gēd*) means story or can also refer to the person telling the story (storyteller). Traditionally at Passover the Exodus Passover story is read. Since we are commemorating what Christ has done for us, instead of reading the Exodus story, let's read together the Passion Story from Matthew 26-28

Before we read our Maggid of the holy week. Tonight, is very special, it is Passover and it is a Wednesday on our calendar. As you may know the day of the week for Passover and the festival of unleavened bread changes each year according to the Hebrew calendar. Passover is the 15<sup>th</sup> day of the Hebrew first month of Nissan through 22<sup>nd</sup>. The Sunday after the first Sabbath day after Passover is the Feast of First-Fruits. For us as Christians, we celebrate Easter or resurrection Sunday that day, The Feast of First-Fruits. Let that sink in for a moment. Jesus is the sacrificial

lamb of Passover, Jesus is the first-fruits of the resurrection. 1 Corinthians 15:20 (NKJ) *But now Christ is risen from the dead, and has become the **firstfruits** of those who have fallen asleep.* And if that is not enough, a few short weeks from now is the Feast of Weeks or Pentecost.

Matthew 12:39-40 (NAS) *But He answered and said to them, “An evil and adulterous generation seeks after a sign, and no sign will be given to it except the sign of the prophet Jonah. For as Jonah was three days and three nights in the belly of the great fish, **so will the Son of Man be three days and three nights in the heart of the earth.**”* Jesus very clearly predicts he will be killed and will spend 3 days and 3 nights in the grave before his resurrection.

So, let's fast forward to the final week with Jesus. Jesus is making his way into Jerusalem, the triumphant entry to Jerusalem recorded in all gospels. John 12, Luke 19, Mark 11, and Matthew 21. After this Jesus cleanse the Temple, teaches the Olivet discourse, and predicts the destruction of Jerusalem, then we pick up our story or Maggid (*mă'gēd*) with Matthew 26:17 (NKJ)

*Now on the first day of the Feast of the Unleavened Bread the disciples came to Jesus, saying to Him, “Where do You want us to prepare for You to eat the Passover?”*

*And He said, “Go into the city to a certain man, and say to him, ‘The Teacher says, “My time is at hand; I will keep the Passover at your house with My disciples.”’”*

*So the disciples did as Jesus had directed them; and they prepared the Passover.*

*When evening had come, He sat down with the twelve. Now as they were eating, He said, “Assuredly, I say to you, one of you will betray Me.”*

*And they were exceedingly sorrowful, and each of them began to say to Him, “Lord, is it I?”*

*He answered and said, “He who dipped his hand with Me in the dish will betray Me. The Son of Man indeed goes just as it is written of Him, but woe to that man by whom the Son of Man is betrayed! It would have been good for that man if he had not been born.”*

*Then Judas, who was betraying Him, answered and said, “Rabbi, is it I?” He said to him, “You have said it.”*

*And as they were eating, Jesus took bread, blessed and broke it, and gave it to the disciples and said, “Take, eat; this is My body.”*

*Then He took the cup, and gave thanks, and gave it to them, saying, “Drink from it, all of you. For this is My blood of the new covenant, which is shed for many for the*

*remission of sins. But I say to you, I will not drink of this fruit of the vine from now on until that day when I drink it new with you in My Father's kingdom."*

*And when they had sung a hymn, they went out to the Mount of Olives.*



<<INTERMISSION #1>>

<All partake of the matzoh appetizer#3>

At this time we serve matzoh and the appetizer #3, this year we plan to have Potato Kugel. Kugel is Yiddish for baked casserole and is a traditional dish served on Shabbat and festivals such as Passover. I really like this dish, it is also good with a little hot sauce for those of you that like a little spice. Enjoy.

\*\*\*\*\*Last Supper Remembrance on Passover\*\*\*\*\*

I'm going to pause for today. I will pick up our Last Supper Remembrance after our 1<sup>st</sup> intermission next time.

**Let's Pray. Jesus, thank you. I pray we never minimize or fail to remember what you did for each of us. I love you Lord with all I have. Thank you for this time prayerfully remembering you and your sacrifice. I pray in your name, Lord Jesus Amen**

Let me leave you with this. We need to be purposeful in our remembrance of what Jesus has done for us. I hope you will take time out of your busy schedules to spend time with your loved ones remember Jesus. Starting with this his last meal, his sacrificial death, burial and resurrection victory 3 days and 3 nights later on Sunday morning. Resurrection Sunday morning.

I hope you will join me for the rest of our Last Supper Remembrance. If you liked the message, please share a link with a friend. I will attach some recipes we have used for the appetizers and desert. We like the having things that might be appropriate at a seder but you can use anything for your bread, drinks and food. The point is to remember what Jesus did for us. Our family loves this and I hope you will too.

Thank you for joining me @ the PUNLA CoffeeTable. You can contact me at [kip@punla.org](mailto:kip@punla.org) if you have comments or questions. So, until next time @ the PUNLA CoffeeTable. God bless.

## #1 Classic Charoset



- INGREDIENTS (4 servings)**
- 3 medium apples, such as Fuji or Honeycrisp, peeled and finely diced
  - 1 c. toasted walnuts, roughly chopped
  - 1/4 c. golden raisins
  - 1/4 c. sweet red wine, such as Manischewitz
  - 1/2 tbsp. honey
  - 1 tsp. lemon zest
  - 1/2 tsp. ground cinnamon
  - Pinch kosher salt

### **DIRECTIONS**

Combine all ingredients in a medium bowl and stir to combine. Let sit 30 minutes before serving.

## #2 Mediterranean Quesadilla



- INGREDIENTS (10 servings)**
- 10 - 8 inch flour tortillas
  - 1 lb. chopped spinach
  - 1 small red onion
  - 1/2 12 oz. jar roasted red peppers
  - 1/3 9.5 oz. jar kalamata olives
  - handful fresh parsley, optional
  - 4 oz. feta cheese, crumbled
  - 8 oz. shredded mozzarella
  - 1 tsp dried oregano

### **DIRECTIONS**

- add all ingredients for the filling to a small bowl
- mash them with a fork
- take that mixture and spread it on 1/2 tortilla
- fold the tortilla in 1/2
- toast in a pan on both sides until golden brown, then slice and server

### #3 Potato Kugel



#### INGREDIENTS (24 Servings)

- 1 tablespoon vegetable oil
- 10 medium potatoes, peeled & grated
- 2 medium onions, peeled & grated
- 5 large eggs
- 1/3 cup vegetable oil
- 2 teaspoons salt
- 1 teaspoon black pepper

#### DIRECTIONS

- Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with 1 tablespoon vegetable oil.
- Combine grated potatoes and onions in a large bowl. Mix in eggs, 1/3 cup of vegetable oil, salt, and pepper until well combined; pour mixture into the prepared dish.
- Bake in the preheated oven until golden brown and crisp on top, 1 1/2 to 2 hours.

### #5 SALAMI AND CHEESE SKEWERS



#### INGREDIENTS (24 Serving)

- 1 block cheddar cheese, cut into bite-size cubes
- 24 pieces of thinly sliced deli salami
- 24 pitted olives
- pesto

#### INSTRUCTIONS

- Take a cheese cube, top it with a slice of salami folded in half and again in half (if using pesto, smear a tiny amount over the salami).
- Add olive and secure with a toothpick.



## #4 Beef Empanadas



### INGREDIENTS (8 Servings)

- 1 large russet potato, peeled, diced into 1/4 inch cubes
- 2 tbsp olive oil
- 3/4 lb ground beef
- 1/2 medium onion, grated
- 1 small carrot, grated
- 1 rib of celery, finely minced
- 2 cloves of garlic, minced
- 1/2 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp ground cinnamon
- 3/4 cup beef broth
- 1/2 cup peas
- 1/2 tsp salt
- 1/2 tsp pepper

### CRUST

- 2 1/2 cups all purpose flour
- 1/2 tsp sea salt
- 4 oz unsalted butter, chilled and cut into 1/4 inch cubes
- 1 large egg, room temperature
- 1/3 cup ice water
- 1 egg, beaten for egg wash

### DIRECTIONS

- Make the pastry dough: Pulse the flour and salt in a food processor. Add the butter, 1 large egg and ice water, pulsing until the mixture resembles coarse crumbs. Shape the dough into a ball. Tightly cover the dough in plastic wrap and place in the refrigerator for at least 30 minutes.
- Prepare the filling: Fill a medium size pot  $\frac{3}{4}$  full with water and bring to a boil. Add the cubed potato to the pot and boil until tender, about 3 minutes.

- Meanwhile, in a large skillet set over medium, heat the olive oil until shimmering. Add the ground beef along with the onions, celery and carrots. Cook until the beef is browned and vegetables are softened, about 8 minutes. Once potatoes are cooked, drain and add them to the ground beef mixture.
- Add the garlic, chili powder, cumin, cinnamon and beef broth, cook 1 minute longer until spices are fragrant. Add and peas and simmer over medium heat until everything is fully incorporated and most of the liquid has been absorbed. Season with salt and pepper.
- Preheat oven to 375°F and place rack into the center of the oven.
- Remove dough from refrigerator and divide it into 10 equal part—roughly 2.2 oz each. Roll each piece of dough very thin on a lightly floured surface until you have a circle roughly 7” wide. Working with one at a time add a heaping  $\frac{1}{3}$  cup of filling onto one side of the dough.
- In a small bowl, mix together the beaten egg with 1 tablespoon of water. Wet a pastry brush with egg wash and dampen the inside  $\frac{1}{4}$  inch edge of the dough. Fold the dough in *half over the filling. Using a fork, firmly press the edges together. Repeat this process with remaining dough and filling and arrange on a parchment lined baking sheet.*
- *Brush the tops of each empanada with the egg wash until coated. Bake for 35 min or until golden brown.*