

# Last Supper Remembrance

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

- Two candles and lighter

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

- Four cups
- **Drink Cup #1**
- **SERVE matzoh & APPETIZER#1**

## Step 4: Explanation And Breaking Of The Matzoh

- Three **matzoh** 'loaves' that are wrapped together in a special pouch.
- White linen towel
- **Remove the middle matzo, break it in half, wrap it in the extra cloth and set it aside.**
- **SERVE matzoh & APPETIZER#2**

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

- **INTERMISSION #1 - SERVE matzoh appetizer#3**
- **INTERMISSION #2 - SERVE matzoh & APPETIZER#4**
- **INTERMISSION #3 - SERVE matzoh & APPETIZER#5**

## Step 6: The Cup #2 of Deliverance (Makkot)

**Makkot**, the second cup: the cup of deliverance.

- **Drink CUP #2**
- **SERVE matzoh & APPETIZER#6>**

## Step 7: Redeemed Matzoh (Afikomen/Communion)

*Have kids go find the Afikomen Matzoh. Give kids a coin to purchase it back or redeem it. Then unwrap matzoh.*

## **Afikomen and the Cup of Redemption**

*Divide the Afikomen and share it around the table*

- **Pray for the bread**
- **Eat the bread**

## Step 8: Cup #3 of Redemption (Communion)

**Ha-Geulah** or The Third Cup: The Cup of Redemption.

- **Pray for the CUP #3**
- **DRINK CUP #3**

## Step 9 Praise and Blessing

- Psalm 113 The Majesty and Condescension of God
- Psalm 100 (NLT) Thanksgiving
- Psalm 117 Praise the Lord
- Psalm 121 Help comes from the Lord

**DRINK CUP #4**  
**CLOSING PRAYER**  
*THE END*

## **MATERIALS LIST**

**Two (2) candles & lighter (STEP 1)** *{any color, we use red or white}*

**Four (4) cups (STEP 2)** *{any cup, we use stemware}*

**2-White Linen Napkin (STEP 4)** *{any white cloth will work}*

## **FOOD LIST**

**Grape Juice or Wine (STEP 2 thru END)** *{enough for several cups each}*

**Matzah minimum two (2) sheets per quest plus three (3)**

*(STEP 3 end)*           **Appetizer #1 (DIP) & CUP #1**

*(STEP 4 end)*           **Appetizer #2**

*(STEP 5 Maggid-1)*   **Appetizer #3**

*(STEP 5 Maggid-2)*   **Appetizer #4**

*(STEP 5 Maggid-3)*   **Appetizer #5**

*(STEP 6)*               **Desserts & CUP #2**

*(STEP 7)*               **Afikomen Shared (Communion)**

*(STEP 8)*               **CUP #3 Redemption Shared (Communion)**

*(STEP 9 Hallel)*       **CUP #4 (Closing)**

## #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 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 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 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.*