

**Good Friday Seder**  
Fellowship Bible Church  
Pearland, TX  
Good Friday, April 10<sup>th</sup>, 2020

Jesus celebrated a Passover meal with his disciples on the night he was arrested, the day before he was crucified. Passover is the story of how God rescued, redeemed and restored Israel to himself. But it's also our story as believers in Messiah, both Jew and Gentile. We have been rescued from sin, redeemed by the blood of the Lamb, and have a restored relationship with God. Every time we celebrate Communion, we echo the Passover. In addition, Communion anticipates the future, great feast — the marriage supper of the Lamb in the new heaven and new earth, and the renewal of all things.

### **Seder Hosts**

Table hosts are responsible for both the unique items of the seder table setting (see below) as well as distributing the ritual food items at the proper time during the seder. The host (typically the father) will read certain parts of the ritual to the family and guests. In addition, the hostess (typically the mother) will read the opening prayer for their table while lighting two candles. Finally, the oldest son or daughter (either child or adult) at each table will recite 4 lines from the seder ritual.

Hosts should **prepare for the seder by watching** “Christ in the Passover” by David Brickner (40 min) at <https://www.youtube.com/watch?v=wqWCl6V-XgI> This is very helpful in understanding the meaning behind the ritual.

### **Main Meal**

The main meal consists of an evening dinner. Many families prepare a more formal menu, complete with soup, main meat, vegetables, bread and dessert. People of Jewish heritage who follow Jesus often prepare lamb as their main dish and matzo ball soup. In the time of COVID-19, families may want to prepare a much simpler fare.

*Here are a couple of recipes*

Lamb loin chops -- <https://www.yummly.com/recipe/Lamb-Loin-Chops-with-Mushroom-Marsala-Sauce-1659959#directions>

Matzo ball soup –

everything you need can be found in this package, <https://www.amazon.com/MANISCHEWITZ-Matzo-Ball-4-5-Ounce-Boxes/dp/B001EO5X7G>

ambitious cooks may want to try a scratch recipe like this one, <https://www.bonappetit.com/recipe/matzo-ball-soup>

### **Seder table setting**

The seder table is set following elements. The food items obviously will need to be prepared ahead of time. The display items (napkins, plate, small bowls) may already be in your house or available inexpensively at stores like Tuesday Morning.

Charoset - a sweetened mixture of apples, nuts, raisins and wine (or grape juice); the following is adapted from <http://allrecipes.com/recipe/haroset-for-passover/>

6 apples - peeled, cored and chopped (to about the size of a raisin)  
1 cup finely chopped walnuts  
½ cup chopped raisins  
½ teaspoon ground cinnamon  
1 teaspoon white sugar  
3 ½ teaspoons honey  
1/3 cup grape juice or sweet red wine

Place the apples, walnuts and raisins into a large bowl. Mix together the cinnamon and sugar; sprinkle over the apples. Stir in the honey and sweet wine. Serve immediately, or refrigerate until serving. Makes 8 servings. (Consider doubling recipe if you think your guests will enjoy it.)

Horseradish - 1/2 small jar per table served into a small bowl; generally, 2 kinds of horse radish spreads are available in the stores, mild and hot (Reese Prepared Horseradish will be hot, Kraft Creamy Horseradish Sauce will be mild); the hot, open your sinuses, spread symbolizes the bitterness of sin.

Roasted lamb shank bone - one per table; call the grocery meat department for availability; purchase of lamb roast may be required (as small as possible; freeze the shank bone for possible future use at another seder)

Roasted egg - one

Parsley - one bunch

3 Small bowls (custard-size)

for salt water – displayed on the large serving plate (see below); during the seder, participants will pass a small bowl of salt water from one to another  
for horse radish spread - displayed on the large serving plate  
for charoset - displayed on the large serving plate

Matzo wafers - 1-2 boxes

Grape juice – or wine

Candles - 2 white tapers & holders; matches or lighter for lighting candles at the beginning of the seder

Linens/cotton napkins - 5 per table (white) will be used with the matzo wafers during the seder

Goblets (or wine glasses) - this will be for the table host to use during a portion of the seder

Large serving plate - for displaying the following seder elements: roasted egg, lamb shank, small bowl of horse radish spread, small bowl of salt water, and small bowl of charoset (piled high with enough to make matzo sandwiches for everyone)

Gift - simple

After the meal, the kids search for the afikomen (a broken piece of matzo, wrapped in a napkin, hidden by the host). Each host will give a simple, gender-neutral gift (e.g. a book, toy, or a light - small flashlight, nightlight, etc.) to a child who finds one of the afikomen. Stores like the Dollar Store are good places to purchase such gifts.