



A Christian Passover Seder with Children

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Items needed:

2 white candles
a few pieces of regular bread
Matzah bread
Wine or sparkling grape juice
Lamb shank bone
Parsley
Salt water
Charoset (recipe attached)
Plain Horseradish
Small prizes for the children
Meal for your guests
Print out “5 Questions for the Children to Ask”

Preparations:

Set the table: Set a plate, napkin, and utensils for each guest. Also, each guest should have a cup for water and a cup for wine/ juice. On each plate, place a sprig of parsley, a scoop of charoset, and a dollop of horseradish. Set small bowls of salt water around the table so that each guest will be able to reach one easily.

Arrange the leader’s place with a Seder plate, which holds a sprig of parsley, a scoop of charoset, a dollop of horseradish, the lamb shank bone. Place 4 glasses of wine/ juice at the head of the table.

Fill a large bowl with water, next to a towel.

Before your guests arrive, place some pieces of regular bread around that could be thrown out the door.

When the guests arrive:

Greet everyone! Tell the children to search for leaven and throw it out of the house! (The leaven represents sin. Matthew 13)

Gather everyone around the table (standing) and **light two white candles**. Bless God's name and ask Him to enlighten your hearts about the significance of the celebration.

Provide a large bowl and towel for the **ceremonial hand washing**. This symbolizes the sacredness of this occasion, and the purity of heart and hands that we are called to exhibit as God's people.

Gather everyone back around the table and welcome them to sit.

The first cup of wine: The Cup of Freedom.

“I am the Lord; I will bring you out from under the yoke of the Egyptians, I will deliver you from slavery, I will redeem you with an outstretched arm, I will take you as my people and be your God.”
[Exodus 6:6-7]

“God rescues us from evil in many ways every day. He always will.”

Everyone drinks from the First Cup of Wine.

Dip the Parsley in salt water to remember that God created life, and yet it is often mixed with tears.

“We are celebrating the freedom and wonderful deliverance that God brought to us as slaves in Egypt. But we do not forget that life in Egypt was hard and filled with pain and suffering and tears.”

Make a stack of 3 pieces of Matzah.

“These remind us of the Father, the Son and the Holy Spirit.”

Break the middle Matzah. Keep one half of the broken Matzah. Wrap the other half (called the Afikomen) in a cloth and hide it during the big meal.

“This is the type of unleaven bread that the Israelites ate the night of their deliverance. When they ate it, they were hoping that God would free them from slavery.”

Later, I will hide a portion of the Matzah which we will use as the Afikomen, the dessert of our meal. It is a symbol of the redemption for which we all long and which we know will come, but yet which we do not yet see.”

Telling the story of Passover and the second cup of wine: Cup of Deliverance.

“The Lord has instructed us that we should tell them the story so that they might know the Lord. It is both a duty and a privilege to answer the four questions of the Passover and to recount the gracious acts of our God.”

Child #1: Why is this night different than all other nights?

“Tonight is different than other nights because we have gathered to remember who we are, what God has done for us, and to tell to our children the story of God’s grace and deliverance.”

Hold up the Cup of Deliverance:

“A full cup is a symbol of joy. Yet our joy is diminished because the Egyptians, who are also God’s children, suffered from Pharaoh’s evil ways. As we recount the plagues, we will spill a drop of wine from our cups for each plague to recall the cost of sin, and the consequences of evil in our world.”

Each person dips their finger in the wine and splatters it on their plate, once for each plague. Say them aloud:

“Blood. Frogs. Lice. Swarms. Cattle Disease. Boils. Hail. Locusts. Darkness. Death of the First Born.

Pharaoh continued to refuse to let the people go until the last plague, the death of the firstborn of all of Egypt, convinced him to release the people. By following God’s instructions and putting the blood of a lamb on the door posts of the houses, the Israelites were spared this plague as death "Passed Over" their houses.”

The Symbolic Lamb Bone:

“This is the symbol of the Passover lamb that was killed so that the first born children might live. It reminds us of Jesus, who is the lamb who was slain so that we may live.”

“Even as the Israelites were leaving, Pharaoh changed his mind and sent his army after them. Trapped between Pharaoh’s army and the Sea of Reeds, the Israelites had nowhere to go. But God told Moses to

lift his staff over the sea, and God parted the waters. They were able to pass through the midst of the sea . When the Egyptians tried to follow, the waters closed back over them. When the Israelites saw that they were free, Moses' sister Miriam led them in rejoicing and praising God."

Child #2: Why on all other nights do we eat bread with leaven, but on this night we eat only unleavened bread?

"Tonight we eat Unleavened Bread because our ancestors in Egypt had to leave in such haste that they could not wait for their bread to rise, and so had bake it while it was still flat."

Child #3: Why on all other nights do we eat of all kinds of herbs, but on this night we eat bitter herbs?

"Tonight we eat bitter herbs to remind us of how bitter our lives were as slaves in Egypt or as sinners without salvation. As sweet as our lives are now, we must never forget the bitterness of our bondage."

Child #4: Why on all other nights do we not dip herbs at all, but on this night we dip them twice?

"Tonight we dip twice. We have already dipped the Parsley in the salt water. We will also dip the Parsley in the sweet Charoset to remind us of the sweetness that God can bring into the most bitter of our circumstances."

Child #5: Why on all other nights do we eat in the normal way, but on this night we eat with special ceremony?

“Tonight we eat with special ceremony because in each generation, every person should feel as if he or she has actually been redeemed from Egypt. We tell the story because we are the redeemed of the Lord, and we can sing a new song of praise because of His grace. And yet it is not a new song, because it has been sung by countless people through the centuries as generation after generation have experienced the deliverance and redemption brought by our God.”

Ask everyone to join you in saying, “Once we were slaves but now we are free!”

Sing a hymn of Deliverance (for example, “In Christ Alone”)

Drink the Cup of Deliverance.

“Thank you, God, for bringing us forth from bondage to freedom, from sorrow to joy, from darkness to light, from slavery to redemption.”

Bless the bread and eat the Matzah

Remove all three remaining pieces of Matzah and hold them in front of you as you recite a blessing like, *“We Praise you, O Lord our God, Ruler of the Universe, who brings forth bread from the earth.”*

Take the top and middle Matzoth (the half from which the Afikomen was broken) and breaks pieces to distribute to the group.

Eat.

Eat the bitter herbs (horseradish)

“As we eat the horseradish, let us allow the bitter taste to bring tears of compassion for the pain that our fathers and mothers felt long ago. But let us also weep for those who are still enslaved and have not yet experienced the deliverance that our gracious God brings.”

Eat the sandwich of Bitter Herbs (horseradish) and Matzah

“Now, we’re going to make a sandwich by placing a small amount of Maror on a piece of Matzah. Eat.

The Choronet is a sweet mixture of apples [dates], honey, and nuts. It symbolizes the mixture of clay and straw that the Israelites used to make bricks for the cities of Pharaoh. Yet, they had a hope in a future from God sweetened the misery of their slavery. Often, life is a mixture of the bitter and the sweet, of sadness and joy. Let us now add the sweetness of the Charonet to the bitterness of the Maror.”

Bring out the festival meal! (Don’t forget to hide the Afikomen during this time.)

We usually ask our guests to share stories of ways the God has delivered them. It is so wonderful to hear about God’s goodness in each person’s life – from the youngest to the oldest.

Eating the Afikomen, drinking the third cup, welcoming Elijah

“This cup is for Elijah the Prophet. Elijah did not see death but was taken to heaven in a chariot of fire. God’s people always hoped that Elijah would come at Passover, to announce the coming of the Messiah, the son of David. So, this cup has traditionally been left untouched, awaiting the time when Elijah would appear to share the Passover. It is also called the Cup of Redemption.”

(Leave cup, untouched for now.)

“Will someone open the door to welcome Elijah to the Passover?”

A child opens a door.

“It is now time to reveal that which has been hidden. Who can find the Afikomen?”

(Children seek for the Afikomen...) Traditionally, the host gives the children a small prize afterward.

While the children are searching, tell the adults,

“The Afikomen has traditionally symbolized hope for the future, a symbol of redemption, as God again acts in history to proclaim good news to the poor, release to the captives, recovery of sight to the blind, to let the oppressed go free, to proclaim the year of the Lord’s favor” [Isaiah 61:1-2 quoted in Luke 4:18-19].

Once the Afikomen is found, hold it in your hand and say,

“We have found the Afikomen that has been hidden! We celebrate that our long hoped for Messiah has come, and brought us true freedom from the slavery of sin.”

“We will now drink the Cup of Redemption and eat the Afikomen.

When Jesus celebrated Passover with his disciples on the night before he was betrayed and delivered up to be crucified, He took this cup – The Cup of Redemption – and told His disciples to drink it in His name. He said it was His blood poured out for the forgiveness of sin.

Jesus held the Afikomen and told his disciples to eat it in His name. He said it was His body, broken for them. He told them that every time they got to this part of the Passover ceremony, they should remember Him.

The Messiah has come!”

Ask everyone to join you in saying, “Blessed is He who has come in the name of the Lord!”

“Let us all take a piece of the unleavened bread.”

Breaks and distribute the Afikomen.

All eat the bread and drink the wine.

Sing a Song of praise (for example, Great is Thy Faithfulness)

Drink the Fourth Cup of Thanksgiving

“Our Seder is now complete, just as our redemption is complete. We rejoice with thanksgiving, and yet are humbled by God’s love!

God said, “I am the Lord; I will take you as my people and I will be your God” [Exodus 6:7].”

We raise our glasses a fourth time in Thanksgiving for God’s enduring grace and love to us.”

Together, pray The Lord’s Prayer.

We drink the Fourth Cup and give thanks!

All raise their glasses again and then drink the cup.

Complete the Seder.

“The traditional conclusion of the Seder is a hope for the future expressed by Jews throughout history: “Next year in Jerusalem.” We will conclude our Seder with the same expression of hope and faith in God, as we await the coming of a new Jerusalem.”

People: “Next year in the New Jerusalem!”

Extinguish the Passover candles.

5 Questions for Children to Ask

1. Why is this night different than all other nights?
2. Why on all other nights do we eat bread with leaven, but on this night we eat only unleavened bread?
3. Why on all other nights do we eat of all kinds of herbs, but on this night we eat bitter herbs?
4. Why on all other nights do we not dip herbs at all, but on this night we dip them twice?
5. Why on all other nights do we eat in the normal way, but on this night we eat with special ceremony?

Charoset

Ingredients

6 cups peeled, cored and grated Granny Smith apples
2 lemons, juiced
1 cup roughly chopped walnuts
1 cup golden raisins
1/2 cup honey
1 teaspoon cinnamon
1/4 cup kosher for Passover sweet red wine

Directions

In a large bowl combine all of the ingredients. Serve.

- Recipe courtesy of Wolfgang Puck

Lamb Kebabs

“Tender, smoky chunks of lamb and the sweet surprise of dried apricots, served with grilled zucchini and couscous, make these kebabs irresistible to kids and parents alike.”

Ingredients

1/4 C olive oil
3 T fresh lemon juice
1 T honey
2 garlic cloves, minced
2 t. smoked sweet or plain paprika
1 t. salt
3/4 t. ground coriander
1/2 t. cinnamon
1/4 t. ground cumin
1/4 t. black pepper
1/4 t. ground ginger
Pinch of cayenne papper
1 1/2 lb. boneless leg of lamb, timmed and cut into 24 (1-inch) chunks
16 dried apricots
8 (9-inch) bamboo skewers, soaked in water for 30 minutes

In a large bowl, whisk toegher all the ingredients except the lamb and apricots. Reserve 1 T of the marinade. Add the lamb to the bowl, and toss well to coat. Cover and refrigerate overnight.

The next day, bring the lamb to room temperature. Place the apricots in a small, heat-proof bowl, cover them with hot water, and set them aside for 15 minutes to plump.

Prepare your grill or heat a grill pan to medium-high. Lightly oil the grates or pan.

Drain the apricots and toss them lightly in the reserved marinade. Thread 3 chunks of lamb and 2 apricots onto each skewer, alternating the meat and fruit.

Season the lamb with kosher salt, then grill it until it is just cooked through and still pink in the center, about 3 minutes per side.

Serves 4.

Source: Family Fun Magazine, April 2009