

Seder Tips

Using *Fruits of Freedom* to enrich your seder

Here are some things you can do to provoke questions so you can share what you learned from *Fruits of Freedom*.



The Seder Plate

Make a vegetarian seder plate with chard or beets and quinoa (or rice if you are Sephardic) or replace the egg and bone with Apicius's fish and egg dish (pages 15-16).



Seating and Leaning

Ask whether anyone thinks that Bill Gates or Jeff Bezos leans to the left at his table (page 36).



Kiddush

Bring a toy rabbit to the table, especially if it is Saturday night (pages 25-26).



Karpas

Provide slices of banana as karpas (page 30).



Motzi & Matzah

Point out that matzah must be made with *mayim shelanu*, and ask the Hebrew speakers present what they think that phrase means (page 81).

Have salt on the table, but put honey or jam on the matzah instead (page 84).



Maror

Along with the maror, bring a salad (without lettuce) or a plate of cut vegetables to the table (page 35).

Set out a choice of marors: lettuce, horseradish, and vermouth (page 38).



Charoset

Use chopped orange or lemon instead of apple in your charoset (page 87).

Make a thick charoset without wine and then dilute it with wine at the table (pages 88-89).



Korech

Mention that the “Hillel sandwich” really should be a burrito (pages 90-91).



Shulchan Orech

Invite anyone who is interested to eat the two cooked foods on the seder plate (pages 16 and 93).

Serve a salad containing arugula and lettuce (page 29).

Wait until the meal to bring forks to the table (page 35).



Elijah's Cup and Sh'foch Chamatchah

Serve white wine for the third or fourth cup and explain why this was done in Poland and Alsace (pages 111-112).



Hallel

Add a fifth cup in honor of the state of Israel (pages 107-109).