



Beth Ohr Messianic Congregation
Lighting The Way Towards a Biblical Lifestyle

PASSOVER PREPPING & PLANNING GUIDE

PASSOVER TIPS

Our Favorite Passover Haggadah (Passover Story):

Behold the Lamb Messianic Passover Haggadah
perfectword.org/resources/behold-the-lamb

A biblically-based retelling of the story of Passover. True to the scripture, without the addition of man-made traditions.

The Feasts of The Creator are Special and Set Apart!

Make it special by making it a Festive time. Decorate your house to remind yourself and to be a witness to your friends and family of what's taking place.

Keeping Watch Passover Night and having a Vigil (Ex. 12:10, 22, 42)?

Thank **YHVH** for our deliverance! Pray, Watch The Ten Commandments, sing Passover songs, play Passover games, Passover Trivia, make some matzah S'mores, Have Fun!

Have Kids?

Make a Matzah House! All you need is some chocolate or frosting for the frame and decorate with your favorite nuts, dried fruit or candy.

Leavening in the House (any kind of Yeast)

Consider Not purchasing any more Leavened Products.

Start consuming any Leavened products you already have, so that you'll have less to get rid of.

Remember we don't sell, give away or store away our leavening... we must throw it away. Just like our sin... we don't store our sin away or give it someone else, we must purge ourselves from all sin.

Week Before Passover:

PASSOVER PREP WEEK

- Prep your Homes & Meals For Passover
- Start Cleaning Home
- Do Passover Menu Shopping.
- BUY your LAMB

3 Days Before Passover

- Start doing the prep work for your Passover Dinner.
- Start prepping any Sauces, Side Dishes or Desserts.
- Keep Dessert simple: try serving fresh or dried fruit, cheeses, matzah bark...
- Trying steering away from any dessert that looks "leavened," as this gives the appearance that it contains leaven (1 Thessalonians 5:22). The whole purpose of The Feast of Unleavened Bread week, is to focus on removing the leaven both the physical and spiritual leaven, to humble ourselves before The King and not being spiritually "Puffed Up" (1 Corinthians 5).



2 Days Before Passover

- Start getting rid of your Leaven
- Marinate your Lamb & Refrigerate (Recommended for larger cuts like a whole lamb or leg of lamb, depending on the marinade. Can also be done the morning of the day before Passover. Not recommended for small cuts, smaller cuts can be marinated the night before Passover or even the morning of)

1 Day Before Passover

- Throw Away **ALL** your **LEAVEN**
- **Clean** kitchen & cabinets thoroughly
- Pull out your best China and Dinner plates, Decorate your Passover Table.
- Make it a special event by Dressing-up, set out your clothes for tomorrow.
- Prepare meals to be eaten tomorrow for Breakfast and Lunch, so that it doesn't take away from you Passover Prepping in any way.
- Also prepare any meals that you will eat on the First Day of Unleavened bread (the day after the Passover Meal), as this is a Shabbat. You want to sit back, relax and enjoy The Feast.

Breakfast Ideas:

- Matzah with Butter & Jam
- Peanut Butter & Jelly
- Mascarpone Cheese, drizzled with Honey, sprinkled with Cinnamon, and toasted Almonds
- Nutella & Bananas
- Cream Cheese, Lox, Onion, and Capers

Lunch Ideas:

- Matzah sandwiches: Turkey & Cheese, mayo
- Matzah Lasagna - make ahead, heat up or enjoy it cold.
- Matzah Pizzas - make ahead, heat up or enjoy it cold.

Passover Day

- Pull out Lamb from fridge first thing in the morning and bring to Room Temperature before roasting a whole lamb or leg of lamb. Pull out of fridge up to one hour before cooking, if roasting or grilling smaller cuts. Roasting or grilling a cold cut of meat will not brown or cook evenly and will lengthen your cooking time.
- Enjoy a d quick healthy protein-filled meal that won't slow you down or get you sluggish before you get busy and tied up with cooking.
- Prepare any Appetizers, Side Dishes or dessert first.
- Cook your Lamb last.
- Play some festive Passover Music or soft music and set out any Appetizers for any guests, 1 hour before your gathering begins.
- You should be pulling your lamb out of the oven at least 1 hour before your dinner, letting it rest at least 30 min. before slicing.
- Start setting out your food 15-30 minutes before your Passover gathering begins.