



# complete pesach planning

# index

- 03** Spring Cleaning List
- 04** Pesach Calendar
- 05** Door Hanger
- 06** Pesach Kitchen Master List
- 08** Pesach Checklist
- 09** How to Keep Lettuce Crisp
- 10** Seder Checklist
- 11** Recipes for the Seder
- 12** Pesach Recipe Index
- 20** Notes for Next Pesach

# SPRING CLEANING LIST

## BEDROOM

- ☐ Night stand drawers
- ☐ Dresser drawers
- ☐ Closet
- ☐ Purge clothing that's no longer used
- ☐ Jacket/coat pockets
- ☐ Under and behind furniture
- ☐ Light fixtures
- ☐ Windows
- ☐ Vacuum/dust vents and moldings
- ☐ Walls

## BATHROOM

- ☐ Vanity cabinet
- ☐ Purge expired products
- ☐ Windows
- ☐ Vents
- ☐ Wash and rehang shower curtain
- ☐ Replace liner
- ☐ Scrub grout
- ☐ Light fixtures
- ☐ Walls

## PLAYROOM

- ☐ Toy bins - empty and re-sort, clean containers and replace toys
- ☐ Toys - wash any toys you want to use on Pesach, if not all
- ☐ Under and behind all furniture
- ☐ Closet shelves
- ☐ Windows
- ☐ Vents/moldings
- ☐ Walls
- ☐ Light fixtures

## LINEN CLOSET

- ☐ Purge any items that are no longer used
- ☐ Organize linens in sets or types
- ☐ Clean shelves and replace linens

## Garage/Storage Shed

- ☐ Clean spare fridge/freezer. Purge chametz. If using for pesach, line shelves.
  - ☐ Make sure every item has a place.
  - ☐ Label any unmarked bins
  - ☐ Purge purge purge.
  - ☐ If you're using any folding tables or chairs, make sure they are cleaned for Pesach.
- Sweep out all dust and cobwebs.

## STORAGE CLOSETS

- ☐ Remove all items and clean shelves.
  - ☐ Purge items that are no longer needed and replace the rest.
- Make sure all bins and boxes are labeled.  
Replace any bins or boxes that are broken.

## LAUNDRY ROOM

- ☐ Move machines and clean behind them.
- ☐ Vacuum and wash any filters in your machines.
- ☐ Organize all detergents and cleaning supplies and purge worn out items.
- ☐ Vacuum walls/vents/moldings - this is the dustiest room in the house.

## KITCHEN

- ☐ Small appliances
- ☐ Flush coffee machine
- ☐ Vacuum and clean all cabinets
- ☐ Move all appliances and clean behind them
- ☐ Clean outsides of all appliances and then put them back
- ☐ Clean insides of all appliances
- ☐ Light fixtures
- ☐ Walls
- ☐ Vents/moldings
- ☐ Windows
- ☐ Empty and line all cabinets/appliances that will be used for Pesach
- ☐ If you will be using your pantry, empty it and line shelves. If not, clean shelves and purge actual chametz if you don't sell.

## LIVING/ FAMILY ROOM/DINING ROOM

- ☐ Vacuum under, behind and inside couches. If cushion covers are removable, remove and wash them.
- ☐ Empty and clean any breakfront or buffet type furniture.
- ☐ Polish silver and replace in breakfront.
- ☐ Put aside any pieces that will be used for Pesach and have them kashered.
- ☐ Vacuum and clean table and chairs very well. This is one of the most important areas to make chametz-free!
- ☐ Walls
- ☐ Vents/moldings
- ☐ Windows
- ☐ Wash or dry clean curtains

## STUDY

- ☐ Close the door and tell your husband it's his job

## OUTDOORS

- ☐ Sweep any porches, balconies or staircases.
- ☐ Power wash anything possible!
- ☐ Clean out window wells and basement stairwells.
- ☐ Collect any trash that accumulated over the winter.
- ☐ Wash outdoor trash cans.

## RIGHT BEFORE PESACH

- ☐ Clean vacuum and filters
- ☐ Wash or replace brooms
- ☐ Outdoor trash cans
- ☐ Indoor garbage cans

Not everything on this list is required for Pesach cleaning, especially this year. If you'd like a project while you're home, and would want to combine Pesach cleaning with a spring cleaning, you can follow this list and you'll be able to cross things off, one by one. They're organized by rooms you can do first, with rooms that are tackled last at the end. Use this list in combination with our the Pesach Cleaning Calendar to plan your tasks by day and week.

# PESACH CALENDAR

## TASK LIST

## TASKS

## TASKS THAT TAKE -1 HOUR

## TASKS THAT TAKE 2+ HOURS

A vertical number line with five tick marks. Below each tick mark is a small circle, representing a number line for a 5-item scale.

between  
carpools

# DOOR HANGER



• cleaned by: •

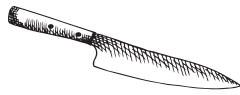


• cleaned by: •

# PESACH KITCHEN MASTER LIST

## THE Essentials

- ☐ Knife
- ☐ Potato/vegetable peeler
- ☐ Stock pot
- ☐ 2 fry pans
- ☐ Fork
- ☐ Measuring cups and spoons



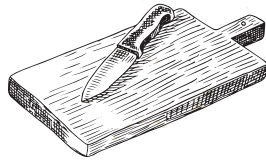
- ☐ Cutting boards
- ☐ Good quality baking sheets
- ☐ Full size baking sheet
- ☐ Several knives
- ☐ These take apart shears
- ☐ Pots:
- ☐ 1 full set for dairy
- ☐ 1 full set for meat



If you'd rather not buy a set, you'll need:

### For Meat:

- ☐ Stockpot
- ☐ Saucepan
- ☐ Fish pot
- ☐ Deep Saute pan with lid
- ☐ Cheap pot for eggs
- ☐ Fry pan

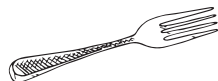


### For Dairy:

- ☐ Fry pan
- ☐ Saucepan and/or stockpot
- ☐ Crepe pan
- ☐ Immersion blender



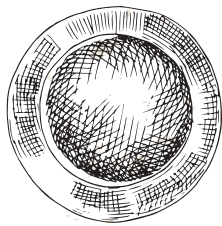
- ☐ Sifter (to sift potato starch for cakes)
- ☐ Kitchen Aid
- ☐ Pizza cutter (yep! You read right. We like to use one to cut the kichels or Pesach pizza dough)
- ☐ Handheld Ceramic Mandoline
- ☐ Cake dome



- ☐ Hand mixer
- ☐ Mixing bowl
- ☐ Spatula
- ☐ Ladle
- ☐ Can opener
- ☐ Wine bottle opener



- ☐ Lots of towels
- ☐ Food processor the BEST one
- ☐ Tube pan
- ☐ Crock-Pot
- ☐ Hot water urn for Shabbos
- ☐ Shabbos blech
- ☐ Good citrus juicer (if your minhag is not to use store-bought)



- ☐ Pre-cut parchment paper
- ☐ Disposable Counter Liners
- ☐ Garlic press
- ☐ Ice cream scoops: small. medium. large
- ☐ Salad bowl also to be used for cut-up fruit
- ☐ Crock-Pot
- ☐ Hot water urn for Shabbos
- ☐ Shabbos blech
- ☐ Good citrus juicer (if your minhag is not to use store-bought)
- ☐ Pre-cut parchment paper
- ☐ Disposable Counter Liners
- ☐ Garlic press
- ☐ Ice cream scoops: small. medium. large
- ☐ Salad bowl also to be used for cut-up fruit



- ☐ Batter dispenser for making blintzes/lukshen
- ☐ Electric griddle (see this post)
- ☐ Cookie racks (you will need them for cooling cookies or to keep the food off the hot plate so it doesn't sit directly on it but still keeps the food warm).
- ☐ Wine bottle opener

# PESACH CHECKLIST

## PESACH CHECKLIST



### WHAT YOU NEED FOR EREV PESACH

- ✓ 10 pieces of bread
- ✓ Candle for b'dikas chometz (and feather/spoon/or flashlight, depending on your minhag)
- ✓ Painter's tape for closing up cabinets
- ✓ List of what parts of the house you are selling (so that husband has when he goes to sell chometz). I keep mine on my phone and update each year. Usually, my husband will write "anything that has a blue tape/chametz sign on it."
- ✓ Eruv Tavshilin

### SEDER NIGHT

- ✓ 24/48 hour candle (for lighting candles on the second night of Yom Tov)
- ✓ Ma nishtana candles (tall candles some families use at the seder in addition to regular candles)
- ✓ Pillows & Pillow case
- ✓ Chair for the head of the table. Some like to cover with a sheet so that the matzah doesn't make it dirty. A large fitted sheet works well.
- ✓ Hand washing cup and bowl
- ✓ Towels to wash hands
- ✓ Hagaddahs
- ✓ Tablecloth/Plastic tablecloth
- ✓ Bag for afikoman. Include anything your family uses to re-enact Yetziat Mitzrayim.
- ✓ Wine/grape juice (funnel if using decanters)
- ✓ Kos Shel Eliyahu
- ✓ Cup/becher for each person

### THE SEDER PLATE/KERA'AH

These items are needed for both on the actual seder plate and on the table to be consumed.

- ✓ Karpas (potatoes / radish / celery)
- ✓ Salt water + dish
- ✓ Marror
- ✓ Lettuce (plus bowl/platter to place it)
- ✓ Charoses
- ✓ Matzah
- ✓ Broiled Chicken/Lamb Shank
- ✓ Eggs
- ✓ Food for Shulchan Orach

#### *Common things we tend to forget:*

-What plates are you going to be serving the karpas (and matzah/maror/korech, depending on your minhag) on? You don't want to start washing dishes before Shulchan Aruch. Ideally buy small inexpensive plates for this purpose.

-Some families use a large napkin to put the matzah in to demonstrate avodim hayinu. If you do, make sure you have such a napkin.

-new bibs, sippy cups, and pacifiers for the little ones

-Save the top of the maror for the ka'arah (depending on your minhag)

#### *Nice ideas, but not a must:*

-a cart or station next to the table to place the washing cup, towels etc. The seder table gets very busy with the kaara and all the haggados. A cart provides another surface nearby.

-brand new picture books (there are so many beautiful Pesach ones) for the little ones to entertain them during the reading of the Haggadah while keeping them at the table. Pack them away with your Pesach dishes and they will be like brand new and exciting next year too.

- Large plates or chargers to place under each becher/kos to catch spills



# HOW TO KEEP LETTUCE CRISP

## HOW TO KEEP YOUR ROMAINE LEAVES CRISP

*You've spent all this time checking...now make that lettuce last.*

Between the seders and those nice salads that balance out the heavier dishes, you'll be going through a lot of Romaine this Pesach. The good news is that whole leaves do last longer, so that massive amount of leaves you checked a couple of days before Yom Tov may even take you through the second days of Yom Tov...if you treat it right.



After washing your lettuce, make sure to dry it really well. A salad spinner ([click here](#)) can help get as much moisture out as possible.



Store the lettuce with paper towels to absorb any excess moisture.

The final question is: Ziploc bag or container? A container will do a better job of keeping those lettuce leaves fresh and intact. In a container, the leaves will be more secure, and they won't be smushed by whatever else might be crowding them in your fridge.



# SEDER CHECKLIST + RECIPES FOR SEDER



## THE SEDER PLATE/KERA'AH

These items are needed for both on the actual seder plate and on the table to be consumed.

- |   |                              |
|---|------------------------------|
| ✓ Karpas (potatoes / radish / celery)     | ✓ Matzah                     |
| ✓ Salt water + dish                       | ✓ Broiled Chicken/Lamb Shank |
| ✓ Marror                                  | ✓ Eggs                       |
| ✓ Lettuce (plus bowl/platter to place it) | ✓ Food for Shulchan Orach    |
| ✓ Charoses                                |                              |



## CHAROSES

- 2 sweet red apples, peeled and grated
- 2 Granny Smith apples, peeled and grated
- 2½ cups chopped, peeled hazelnuts, toasted
- 2 cups sweet red wine
- 1 teaspoon ground fresh ginger, or to taste

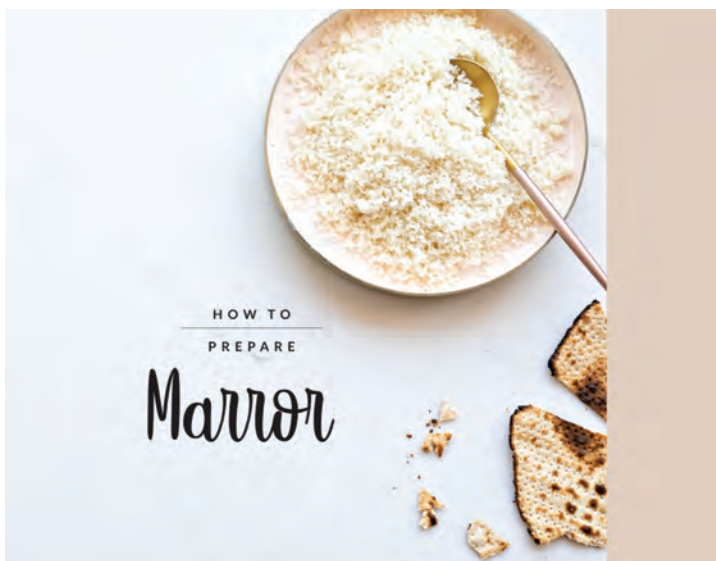
1. In a medium bowl, combine apples, hazelnuts, wine, and ginger to taste.

[note:] Use hazelnuts without the peel. If you cannot find peeled hazelnuts, simply toast whole hazelnuts. Rub the nuts between your palms or in a dish towel and the peels will come off. Then, chop coarsely and measure the correct quantity.

## SYRIAN CHAROSET

- 1 ½ pounds large pitted dates
- ½ cup ground walnuts
- ¼ cup sweet wine
- ¼ teaspoon ground cinnamon
- ½-1 tablespoon matzah meal, optional

1. Place dates into a medium saucepan. Add water to just cover. Bring to a boil over medium-high heat and boil for 15 minutes, stirring occasionally. Drain well.
2. In the bowl of a food processor, process dates until smooth. Transfer dates to a medium bowl. Stir in walnuts, wine, and cinnamon. Add matzah meal as needed to bind.



Peel the maror with a regular peeler, wherever possible (mostly the straight, long edges). Just as you would peel a carrot.

Use a knife to cut off the knobby pieces you might not be able to get to with the peeler. (Some save the sprouts, if available, to place on the ka'arah.

Cut the maror into chunks and place into a food processor fitted with the knife blade.

Pulse the maror until it looks like a fine crumb, resembling cauliflower rice. Don't over-process, you don't want the maror to turn into a paste.

Once you get to this step, you need to work fast (and hold your breath!). You want to make sure to open the food processor rather quickly and pack the prepared maror into airtight containers. Seal the containers immediately.

# pesach recipe index





HOW TO MAKE APPLESAUCE



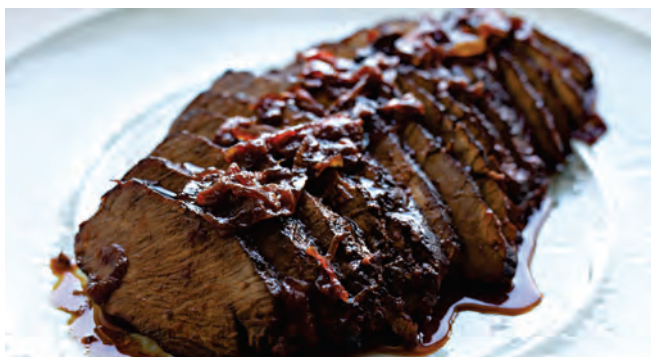
ALMOND COOKIES



APPLE CRUMBLE



BEEF JERKY



CARAMELIZED FRENCH ROAST



CHOCOLATE CHIP COOKIE



CHICKEN STEAKS



CHOCOLATE WALNUT PUFFS





COFFEE ICE CREAM



CREAMY AVOCADO DIP



CRUSHED TOMATO DIP



EGG KICHEL CHIPS



GRAPE JUICE SORBET



HASH BROWNS



HOMEMADE LEMONADE



HOMEMADE MAYO





HOMEMADE DUCK SAUCE



HOW TO PREPARE MARROR



HOW TO MAKE CHREIN



HOW TO MAKE MERINGUES



MANGO COULIS



MATZAH BALLS (GEBROKTS)



MEATBALLS OVER SPAGHETTI



MELTED CHOCOLATE COOKIES





MIX-IN-THE-PAN PESACH BROWNIES



MOCK TECHINA



MIRACULOUS CHOCOLATE CAKE



NEXT LEVEL ROASTED VEGGIES



NO MIXER CHOCOLATE CHIP SQUARES



ONION SOUP



PERFECT PESACH CRUMBS



PESACH STREUSEL CRUMBS





PESACH BISCOTTI



PESACH CHOLENT



PESACH CRACKERS



PESACH LUKSHEN



PESACH PANCAKES



PESACH ROLLS



PESACH SCHNITZEL



PULLED BEEF EGGROLLS





**ROASTED TOMATO & SHALLOTS CHICKEN**



**SCALLOPED POTATOES**



**SHALLOT, DILL & EGGPLANT DIP**



**SIMPLE ROAST**



**MINUTE STEAK & YUKON GOLDS**



**SOY & SUGAR ENGLISH RIBS**



**MAPLE ROASTED POTATO WEDGES**



**SCHNITZEL CRUMBS**





SWEET POTATO CHIPS SALAD



SWEET POTATO NACHOS



SMOKEY JALAPENO DIP



ROMANIAN EGGPLANT DIP



YAPCHICK



EGGPLANT WIT TECHINA



COOKIE DESSERT



HOW TO MAKE CHAROSES



# NOTES FOR NEXT YEAR

## MY PESACH NOTES

YEAR \_\_\_\_\_

I HOSTED:

I USED:

- \_\_\_ dozen eggs
- \_\_\_ pounds potatoes
- \_\_\_ boxes/pounds matzah
- \_\_\_ bottles wine/grape juice

DON'T MAKE/BUY NEXT YEAR:

NON-PERISHABLE ITEMS I PUT AWAY FOR NEXT YEAR:

PRODUCTS MY FAMILY LOVED & QTY USED:

RECIPES OTHERS TOLD ME THAT I'D LIKE TO TRY:

RECIPES / DISHES / SUCCESSFUL MEALS:

THINGS I CAN PREP IN ADVANCE:

KITCHENWARE/ TABLETOP ITEMS I NEED:

OTHER REMINDERS:

