

Matzah

| 3 whole matzahs per seder plate per seder

| 2 matzahs for every other participant per Seder

It is preferable to use handmade shmurah matzah, though machine-made *shmurah* matzah that has been certified as kosher for Passover can be used in a pinch.

Seder Plate

| 1 (or more) per seder table

While any plate can do, it is customary to use a beautiful plate to honor and venerate this momentous occasion. You do not need to buy a new one each year.

Matzah Covers/Afikoman Bags

| 1 per seder plate

Matzah covers have been made from a wide range of fabrics and even from silver, ornately designed in honor of the special mitzvah. They often come with matching bags in which to place the *afikoman*. If you are unable to obtain a matzah cover, stack the matzahs atop each other, with each matzah resting on a piece of cloth or napkin. Cover the top matzah with a cloth as well.

Wine and/or Grape Juice

| Enough wine for four cups per person per seder, plus enough to fill Elijah's cup

During the seder, each person should drink four cups of kosher wine or grape juice. The goblets must be filled to the top for each of the four cups, so make sure to buy enough for four full goblets per person plus a little extra.

Wine Goblets

| 1 per person

Each person should have his or her own wine goblet. The goblet may be made of any material, but nicer is better, and it should have a minimum of 2.9 fluid ounce capacity. (Make sure to [dip them in the mikvah](#) before use.)

Maror (Bitter Herbs)

| Romaine lettuce and/or horseradish

Make sure to purchase enough for each person to have a portion at least the size of an olive for the [ninth](#) and [tenth](#) steps of the seder respectively. Before the holiday, make sure to check the lettuce for bugs. You may want to peel and grate the horseradish as well.

Haggadahs

| 1 per person

Ideally, each person should have his or her own Haggadah so as to make it easier to follow along and participate in the Seder. The Haggadah has been translated into tens of languages—you are sure to find one that speaks yours!

Ingredients for Charoset

| walnuts

| apples

| red wine

| pears

| cinnamon, ginger, figs, dates, pomegranates, almonds (optional)

The Chabad custom is to use ground walnuts, apples, pears, and red wine. Others may add one or more of the following: cinnamon, ginger, figs, dates, pomegranates, and almonds.

Zeroah (Roasted Shank-Bone)

| 1 per seder plate (can be reused for the second seder)

Each seder plate will need one [zeroah](#). The Chabad custom is to use a section of a fowl's neck bone and to remove almost all of its flesh so that it does not resemble the Paschal sacrifice. Others use the leg of a chicken or an actual shank-bone. Whichever you use, it should be well-roasted.

[Beitza \(Hard-Boiled Egg\)](#)

| **1 per seder plate**

You need one hard-boiled egg per seder plate.

[Karpas Vegetable](#)

| **less than 7 grams per person per seder**

The *karpas* vegetable is placed on each seder plate. During the [third step](#) of the seder, each person should eat a small amount (less than the size of an olive) of *karpas* that has been dipped into salt water. The Chabad custom is to use a piece of cooked potato or raw onion as *karpas*. Others use celery, radish, or parsley.

Salt Water for Karpas

| **1 bowl per seder**

Water with salt for dipping. That's it. Prepare the mixture before the holiday begins.

Everything Else

The above-listed items include what you'll need for the ceremonial parts of the seder but be sure you've stocked up on the following essentials, too!

| **[Holiday candles](#)** (at least two for each married woman, plus one for each single girl, per Seder)

| **Napkins** (With all the wine and dipping going on, you're likely to need lots of these!)

| **Tableware and cutlery** (If you don't have a specially designated Passover set, buy disposables, or [kosher the ones you have](#).)

| **Holiday meal ingredients** (Take a moment to ensure they're certified as kosher for Passover.)