

**Tasting the Bible, 4<sup>th</sup> & Final Session: July 27 5:00 pm Theme: *O Taste and See***

**Scripture: Mark 14: 12-26**

12 On the first day of Unleavened Bread, when the Passover lamb is sacrificed, his disciples said to him, “Where do you want us to go and make the preparations for you to eat the Passover?”

13 So he sent two of his disciples, saying to them, “Go into the city, and a man carrying a jar of water will meet you; follow him, 14 and wherever he enters, say to the owner of the house, ‘The Teacher asks, Where is my guest room where I may eat the Passover with my disciples?’

15 He will show you a large room upstairs, furnished and ready. Make preparations for us there.”

16 So the disciples set out and went to the city, and found everything as he had told them; and they prepared the Passover meal.

17 When it was evening, he came with the twelve.

18 And when they had taken their places and were eating, Jesus said, “Truly I tell you, one of you will betray me, one who is eating with me.”

19 They began to be distressed and to say to him one after another, “Surely, not I?”

20 He said to them, “It is one of the twelve, one who is dipping bread into the bowl with me.

21 For the Son of Man goes as it is written of him, but woe to that one by whom the Son of Man is betrayed! It would have been better for that one not to have been born.”

22 While they were eating, he took a loaf of bread, and after blessing it he broke it, gave it to them, and said, “Take; this is my body.”

23 Then he took a cup, and after giving thanks he gave it to them, and all of them drank from it.

24 He said to them, “This is my blood of the covenant, which is poured out for many.

25 Truly I tell you, I will never again drink of the fruit of the vine until that day when I drink it new in the kingdom of God.

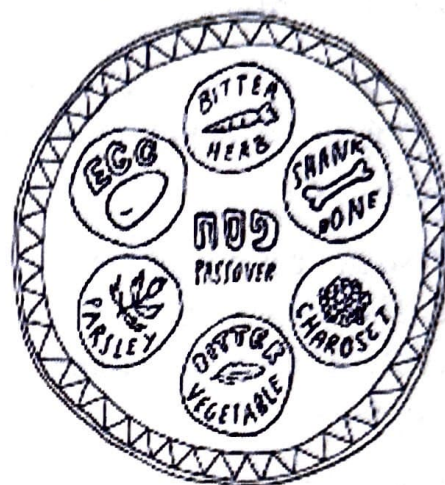
**Brown Bag Supper Suggestion: Something savory and something sweet, such as a chicken sandwich or cheese and crackers and an apple.**

*Feeling more ambitious? Try the Passover Seder-inspired recipes on the next page...*

## Rosemary-Lavender Lamb ingredients

¼ cup plus 2 tablespoons extra virgin olive oil  
¼ cup minced fresh rosemary  
3 tablespoons minced fresh lavender leaves  
4 garlic cloves, diced or grated  
1 3.5 pound boneless leg of lamb or lamb steaks  
Kosher salt  
Freshly ground black pepper  
6 medium shallots  
½ cup Medjool dates, thinly sliced  
1 teaspoon honey  
¼ cup apple cider vinegar

PASSOVER  
COLOR the SEDER PLATE!



## Rosemary-Lavender Lamb Cooking Instructions

Preheat the oven to 450°.

In a small bowl, whisk 1/4 cup of the olive oil with the rosemary, lavender and garlic.

Season the lamb all over with salt and pepper.

Rub half of the herb oil all over the inside of the lamb, then roll up the meat and tie with kitchen string to form a neat roast.

Spread the remaining herb oil all over the roast and set it on a rimmed baking sheet. (Modify if using lamb steaks)

Roast the lamb for about 15 minutes, until just starting to brown.

Reduce the oven temperature to 375° and roast the lamb for about 1 hour longer, until an instant-read thermometer inserted in the thickest part registers 130° for rare meat.

Transfer the lamb to a carving board and let rest for 30 minutes.

Meanwhile, in a medium saucepan, heat the remaining 2 tablespoons of olive oil until shimmering. Add the shallots, dates, honey and a pinch of salt and cook over moderate heat, stirring occasionally, until the shallots are softened, about 7 minutes.

Add the vinegar and cook, stirring occasionally, until most of the liquid has evaporated and the jam is thick, 3 to 5 minutes; season with salt and let cool.

Untie the lamb roast and slice the meat against the grain. Serve with the shallot-date jam.

**Make Ahead:** The shallot-date jam can be refrigerated for up to 5 days. Bring to room temperature before serving with the roast leg of lamb.

**Notes:** Fresh lavender is sold at farmers' markets. If it's unavailable, substitute 1 1/2 tablespoons *herbes de Provence* or dried cooking lavender.

## Charoset (a sweet paste made of fruits and nuts eaten at the Passover Seder): Ingredients and Instructions

3 medium Gala or Fuji apples, peeled, cored, and finely diced

Seeds of one pomegranate (if available)

½ cup golden raisins

1 1/2 cups nuts (walnuts, almonds, pistachios) halves, lightly toasted, cooled, and coarsely chopped

1/2 cup sweet red wine (you may substitute apple juice to make it alcohol-free)

1 1/2 teaspoons ground cinnamon

1 tablespoon honey

In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.