



A New Four Questions

1 On all other nights we _____ either leavened or unleavened _____.

VERB FOOD ITEM

On this night, why do we eat only _____ matzah?

ADJECTIVE

Answer: To remind us of the haste with which our _____, left _____.

FAMILY MEMBER, PLURAL PLACE

2 On all other nights we eat all kinds of _____. On this night, why only _____.

TYPE OF SEASONING

_____?

ADJECTIVE PLURAL NOUN

Answer: To remind us of the time _____.

A MEMORY YOU HAVE

3 On all other nights we do not _____ our _____ even once.

VERB PLURAL NOUN

On this night, why do we _____ them twice?

SAME VERB

Answer: Some say to remind us of our coming and going from _____.

PLACE

4 On all other nights we _____ sometimes _____ and

VERB ADJECTIVE

sometimes reclining. On this night, why do we all recline?

Answer: To remind us of how _____ people _____.

ADJECTIVE VERB

To practice the real Four Questions with your family, visit pjlibrary.org/four-questions



The _____ NOUN Ball Soup Recipe

Get ready to make the world's most _____ soup. You may even want to double this recipe and keep half in the _____ for later.

Soup-Base Ingredients:

1/2 pound _____ sliced
VEGETABLE
_____ pound celery _____
NUMBER VERB, PAST TENSE
1 _____, sliced and cleaned
UNUSUAL PLANT
1 bunch fresh _____ chopped
NOUN
1 bunch fresh _____
HERB
2 _____ leaves
ADJECTIVE
10 whole _____
PLURAL NOUN
_____ tablespoons _____ oil
NUMBER TYPE OF VEGETABLE
Kosher _____
SEASONING

Ball Ingredients:

_____ NOUN FROM TITLE
2 large _____
PLURAL NOUN
_____ tablespoons light _____ oil
NUMBER NOUN
1 _____ water
UNIT OF MEASURE ADJECTIVE
1/2 cup _____ meal
NOUN FROM TITLE
1/2 teaspoon baking _____
NOUN
_____ teaspoons salt
NUMBER
_____ teaspoon _____ powder
FRACTION FLAVOR
1/8 teaspoon onion _____
NOUN
1/2 tbsp chopped fresh _____
NOUN

Instructions:

In a _____ bottom pot, sauté the vegetables for your soup base. Add the rest of the ingredients and turn the heat up to high. Add _____ cups of water and add the rest of the _____. Cover, turn down the heat and let _____ for _____ hours before adding the _____ balls.

To make your _____ balls: _____ your wet ingredients in a small mixing _____. and then pop in the _____ for _____ minutes. Then add your _____ ingredients. Use a _____ to thoroughly mix. Make sure there are no _____! Using a _____, scoop out the dough and form _____. Bake in the oven at _____ degrees for _____ minutes. Add to your finished soup base right before serving. Garnish with a little bit of chopped _____.

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