

Maror: What To Eat

The ideal bitter vegetable for maror at the *Passover seder* is horseradish. Horseradish for maror:

- Must be fresh enough to be sharp.
- Should be ground (if ground ahead of time, it must be stored in a covered container until the seder).
- Must not have liquid (horseradish with beets added is not suitable for use as maror).

NOTE Many people have the custom to use romaine lettuce for maror (be careful to check for bugs on the romaine).