

## 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).