

CHAROSET



- 6 medium Gala or Fuji apples, peeled, cored, and finely diced
- 2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
- 1/2 cup sweet Kosher red wine or red grape juice
- ¼ cup honey (more or less as desired)
- 1 ½ teaspoons ground cinnamon
- Dash of nutmeg (optional)
- Dash of clove (optional)

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

‘Charoset’ means ‘mortar’. For the most even texture, we recommend dicing the apples by hand. However, to save time, they can be chopped in the food processor — just be careful not to over process. It should *not* be the consistency of apple sauce.

The mixture will turn brown, which is just how it should be.

1 tablespoon per guest will suffice. This mixture will make approximately 8 cups of

Charoset, enough for 75 people. Charoset is delicious, so you may wish to make extra.