

# CHAROSET RECIPES

## NEW ENGLAND

3 C. finely diced apples (1 lb. – Granny Smith/Gala)  
½ C. sweetened dried cranberries  
¼ C. sweet wine  
4 tsp. maple syrup  
1/3 C. ground walnuts

Combine first four ingredients.  
Add walnuts.  
Refrigerate 2 hours in airtight container.  
Yields 3 cups.

## GREEK (RHODES)

1 large orange  
1 ¼ C. dates, finely chopped  
½ C. honey or sugar  
Cinnamon to taste  
Ground cloves to taste  
5 oz. sweet wine  
½ C. almonds, finely chopped  
½ C. walnuts, finely chopped

Peel orange, cut into pieces and remove seeds.

Add chopped dates and mash into paste.

Put paste and honey into top of double boiler over gently simmering water and stir constantly with wooden spoon for about 20 minutes or until quite thick.

Add cloves, cinnamon, and wine and simmer until very thick.

Remove from heat, add nuts and put in large bowl to cool.

Yields 3 cups

## PERSIAN

1 C. walnuts  
1 C. almonds  
1 C. raisins  
6 strawberries  
1 C. pitted dates  
2 apples, cored, peeled, quartered  
1 banana, cut up  
½ C. sweet wine  
1 tsp. cinnamon  
¼ tsp. pepper

Grind or process in food processor until crunchy paste formed. Yields 4 cups.

## SEVEN FRUIT SURINAM

8 oz. each unsweetened coconut, chopped walnuts (or grated almonds), raisins, dried apples, dried prunes, dried apricots, and dried pears  
¼ C. sugar  
1 Tbsp. cinnamon  
4 oz. cherry jam  
Sweet wine

Combine everything but the jam and wine. Add water to cover.

Simmer over low flame, stirring occasionally with wooden spoon.

Add small amounts of water periodically to prevent sticking. Continue stirring.

Cook at least 90 minutes.

When cohesive, add jam and let stand until cool.

Add enough sweet wine to be absorbed. Refrigerate.

Yields 5 cups.

# CHAROSET RECIPES

## EGYPTIAN

1 lb. dried raisins  
8 oz. pitted dates  
2 C. water  
¼ C. sugar  
¼ chopped walnuts or pecans

Place raisins and dates in bowl and cover with water. Let stand 1 hour.

Add sugar and whirl in blender a few teaspoons at a time or divide in thirds and process.

Transfer to pot and simmer over low flame until cooked and liquid absorbed (20 minutes).

Remove from heat and place in jar.

When cool, sprinkle with nuts.

Yields 4 cups.

## PEAR AND MANGO

2 medium pears, cored and coarsely chopped  
1 Tbsp. lemon juice  
1 C. fresh mango (peeled and diced)  
½ C. raisins  
¼ C. walnuts  
½ tsp. cinnamon  
1 Tbsp. honey  
1 Tbsp. sweet wine

Sprinkle pears with lemon juice.

Place all ingredients except wine in food processor. Pulse once or twice.

Transfer to bowl and add wine.

Cover and refrigerate at least one hour before serving.

Yields 2-3 cups.

## NEW AMERICAN

2 Granny Smith apples  
Juice of ½ lemon  
½ C. fresh mango, peeled and diced  
½ C. chopped toasted pecans  
½ tsp. cinnamon  
1 Tbsp. honey  
1 Tbsp. sweet wine

Peel, core and dice apples and sprinkle with lemon juice.

Place all ingredients in food processor and pulse once or twice to break up.

Let sit for flavors to meld.

Yields 2 cups.

## ASHKENAZIC

Apples (chopped)  
Walnuts (chopped)  
Sweet wine  
Cinnamon and sugar  
Combine until crunchy.

## JODI'S IMPROV

Fresh orange  
Dried apple  
Dates  
Raisins  
Almonds  
Walnuts  
Juice  
Cinnamon