

CHAROSET

serves 8
about ¼ cup each



2 C. chopped red apples	1. Do not peel apples, color is needed. Core & seed apples & cut in quarters & chop in food processor. Place in very large mixing bowl. Apples should turn brown from oxidation. <i>(The charoset symbolizes bricks and mortar, so the reddish brown color is your goal.)</i>
1 cup chopped walnuts, pecans or almonds	2. Chop nuts in food processor being careful not to chop too finely. Add to apples.
4 Tbsp. honey ½ C. grape juice ½ tsp. cinnamon	3. Combine remaining ingredients with the apple mixture. Cover tightly and store in refrigerator. May make 1 day ahead of seder.