

Charoset



(Serves 4, about 1/4 cup each)

1 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. (The charoset symbolizes bricks and mortar, so the reddish brown color is your goal.)

1/2 cup chopped walnuts, pecans or almonds

2. Chop walnuts in food processor being careful not to chop too finely. Add to apples.

2 Tbsp. honey
1/4 C. grape juice
1/4 tsp. cinnamon

3. Combine remaining ingredients with the apple mixture. Cover tightly and store in refrigerator. May make 1 day ahead of seder.