Traditional Charoset
Debbie Niederman

Note: (this is all made by taste and feel)

3 apples of any kind
1 + Tbls of our favorite flavor of Manischewitz wine
1 tsp cinnamon
1 Tbls brown sugar
Pecans (we used walnuts growing up, but now we are in Texas!)

1. You can choose to peel the apples or leave the skin on, depending on your preference. I usually peel MOST of them.
2. Grate apples in the food processor, adding one apple at a time, then a splash of wine, a pinch of cinnamon, a sprinkling of brown sugar and a handful of pecans. Stir.
3. Taste as you go to determine the correct proportions. Perhaps a swig of wine as well to make it all go down smoothly!

Should make plenty for the seder and doubles and triples easily.
I like to have leftovers for breakfast!