

MAKE CHAROSET FROM AROUND THE WORLD

TRADITIONAL ASHKENAZIC CHAROSET, TEXAS STYLE

INGREDIENTS

- 6 winesap or other firm red apples
- Ground cinnamon
- 1 cup chopped pecans
- ¼ cup sweet Concord Grape Passover wine (Mogan David or Manischewitz)
- ½ white sugar (or to taste)

DIRECTIONS

Core and chop the apples. Sprinkle generously with cinnamon. Add chopped pecans, wine and sugar. Mix thoroughly. Cover and refrigerate.

For a midwestern variety, substitute walnuts for pecans.

Best if prepared a day or more in advance.



SYRIAN CHAROSET

INGREDIENTS

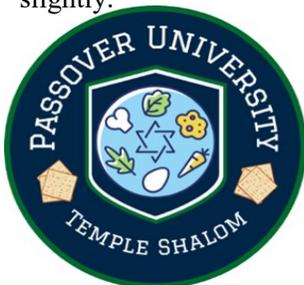
- 12 large Medjool dates or 20 regular-size date, pitted and coarsely chopped
- 10 dried figs (Calimyma are best), coarsely chopped and stems discarded
- 10 dried whole Turkish apricots, coarsely chopped
- 10 pitted prunes, coarsely chopped
- 1 ½ cup cold water
- ¼ cup sweet Passover wine
- ¼ tsp. Ground cinnamon
- ½ cup walnuts, coarsely chopped

DIRECTIONS

Combine the fruit and wine in a large saucepan and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer covered for about 30 minutes. Stir every 10 minutes or so, making sure that the fruit is not burning or sticking to the bottom of the pot. If the fruit starts to boil up again, lower the heat slightly.

Once the fruit becomes soft and well blended, remove from the heat and mix in the wine, cinnamon and walnuts.

Serve at room temperature. This can be made several days in advance.



SEPHARDIC-STYLE CHAROSET

Makes: 4 cups, 16-20 servings

INGREDIENTS

1 ½ cups red wine (recommended: cabernet sauvignon or Manischewitz)
1 pound (2 ½ cups) red raisins
8 ounces (1 ½ cups) dried dates, chopped fine
4 ounces (¾ cup) dried apricots, chopped fine
½ tsp. cinnamon
¼ tsp. ground cloves
½ tsp. kosher salt, or more to taste
8 ounces (1 ½ cups) roasted almonds
1 teaspoon orange blossom water (optional)



DIRECTIONS

Bring wine to a light simmer on medium heat, then stir in fruit and spices. Cook uncovered until fruit is well hydrated and wine has reduced to a thick syrup, about 15 minutes. Add salt to taste and set aside.

In a food processor, roughly chop almonds in short pulses. There should be no whole almonds remaining; a mix of large chunks and small crumbs is preferable. Remove almonds from food processor and transfer to a large mixing bowl.

Add fruit mixture to food processor and pulse until fruit just begins to come together into a past, 2 to 3 one-second pulses. Do not over process - large chunks of fruit should be intact.

Transfer fruit to mixing bowl and combine well with almonds. Stir in orange blossom water and additional salt if needed. The flavor of the charoset will improve over time. Serve warm or at room temperature.



TURKISH CHAROSET

Makes 2 cups

INGREDIENTS

1 juice orange

1 pound pitted dates

1/2 cup sugar

1/4 teaspoon cinnamon

2 tablespoons wine or brandy

1/2 cup chopped walnuts, optional

DIRECTIONS

Cut oranges in pieces, skin and all, and remove pits. Chop in a food processor. Put in a heavy-bottomed pot.

Chop dates and sugar, (in three or four batches to prevent clogging the blade), in food processor. Add to the pot.

Cook over gently heat for about 20 minutes, stirring frequently until mixture is soft and sugar dissolves.

Stir in cinnamon, wine or brandy, and cook five more minutes.

Add walnuts if you are using them.



JAROSSET (PANAMANIAN HALEK)

Makes 4 dozen

INGREDIENTS

4 ounces dried figs

4 ounces raisins

4 ounces prunes

4 ounces pitted dates

1 1/2 cups peanut butter or almond butter

2–3 cups brown sugar, according to taste

1/2 cup sweet Passover wine, as needed

Cinnamon, enough to cover the balls of charoset (approximately 1 1/2 ounces)



DIRECTIONS

Place the dried fruits in a processor work bowl and process until a relatively smooth paste is formed.

Add the peanut/almond butter and brown sugar to the processor work bowl and pulse on and off a few times to begin to combine the ingredients. The machine will only begin the process, as the mixture will be thick.

Remove the mixture to a bowl, and continue to combine the ingredients, kneading with your hands.

Little by little add the wine to the mixture until you obtain a firm ball of fruit. This mixture will be quite sticky. If necessary, refrigerate for 1/2 hour until the mixture firms up a little.

Wet your hands periodically with cold water and form small balls of charoset about the size of a small walnut.

Place the balls on a parchment-lined cookie sheet and put them in the freezer until frozen. Once the balls are hard, you can remove them to a freezer bag until needed.

Just before serving, defrost and roll each ball in cinnamon. Serve.

Additional Notes

Do not double this recipe unless you have a very large food processor or the mixture will be too difficult to combine thoroughly.

Because of the strong Sephardic influence in Central America, peanuts are often found in foods for Passover. Observant Ashkenazic Jews will not eat peanuts during Passover, so almond butter makes a good substitute in this recipe.



ITALIAN CHAROSET

Makes 3-4 dozen balls

INGREDIENTS

- ½ pound pitted dates
- ½ pound walnuts
- 3 large apples, peeled and cored
- 1 large whole seedless orange, washed and cut into chunks
- 3 large ripe bananas
- ⅓ cup sweet wine
- ½ teaspoon cinnamon
- ⅛ teaspoon cloves
- 1 tablespoon lemon juice
- Matzah meal, as needed
- ¼ cup unsweetened cocoa
- ¼ cup vanilla-flavored sugar



DIRECTIONS

Place the dates, walnuts, apples and orange chunks in a processor and process until very fine. Spoon into a medium bowl.

Peel and mash the bananas, and add to the other mixture in the bowl.

Add the wine, spices and lemon juice and mix well. If the mixture is too moist or soft, add a few tablespoons of matzah meal to the fruit mixture. Wait 10 minutes before proceeding so that the matzah meal can hydrate and absorb any excess moisture.

Mix together the cocoa and sugar.

Make little balls out of the paste, and roll them in the cocoa-sugar mixture.

