

Rabbi Brown's Favorite Ugandan Charoset Recipe

Ingredients

4 cups roasted peanuts
3 apples, chopped fine
2 bananas, chopped into small pieces
1/2 cup honey
1/2 cup sweet wine

Directions

Grind the peanuts in a blender and place them in a medium-sized bowl. Rural Ugandans use a mortar and pestle. They don't have blenders as very few have electricity.
Mix with the chopped apples and bananas.
Add the wine and stir.
Add the honey and mix everything together. (If it isn't thick enough, add more peanuts)

Rita Reich's Family Recipe

This was the Charosis recipe I brought to our Multigenerational Seder on March 29, 2017:

This is for a large family. Please adjust for fewer people.

USE A FOOD PROCESSOR TO CHOP ALL OF THE INGREDIENTS BELOW:

10-12 apples (Granny Smith, Golden Delicious, Red Delicious, Galas or your choice), cored & quartered.

1 cup or package of each of the following dried fruits:

Dates(pitted)

Figs (stems removed)

Prunes (pitted)

Apricots

Golden raisins

Pulse all the ingredients in batches until they are chopped or of a consistency to your liking.

Add 1 Tablespoon of Cinnamon or more to your taste.

Add the grated rind of one large orange.

Add enough grape juice or Kosher Sweet Wine to moisten to your taste

Mix all ingredients completely in a large bowl.

Store in airtight containers in refrigerator until ready to use.

Tastes Delicious on matzoh.

Note: I add chopped nuts if served to guests without nut allergies or in a non- nut- free facility.
For an added kick I add a few splashes of Sabra orange liquor to taste.

ENJOY & HAVE A SWEET PASSOVER!

Zelkowitz Family Recipe

This has been our Passover tradition since before we got married. Jeff and I met while studying in Moscow, where Georgian food was hugely popular.

Haroset (from Anya Von Bremzen's cookbook Please To the Table)

1 Sweet red apple, cored, peeled, and cut into pieces

1 pear, cored, peeled, and cut into pieces

1/2 Cup Walnut pieces

1/2 cup Almonds

1/2 cup hazelnuts

1/2 cup Raisins

1/2 cup pitted dates

1/3 cup sweet kosher wine

1-1/2 TBSP honey

Add everything to a food processor and chop until it's a course mince.

Melanie Appelbaum's Favorite Greek Charoset Recipe

1 Cup Raisings

¼ Cup Almonds

½ Cup Walnuts

½ Cup chopped Macintosh Apples

¼ Cup Prunes

Zest of Oranges

¼ Cup Orange Juice

Dash of Cinnamon

½ Cup Grape Juice

Blend in food processor until it has a smooth texture