Tried & True Charoset Recipes for Your Seder

From Isaac M. Wise Temple

Classic Apple Charoset

Use the shredding attachment on a food processor to quickly shred the apples. You can ground or chop them. Don't refrigerate more than two hours before serving or the haroset will be too watery.

2 cups shredded peeled Gala apples (about 1 pound)
1 cup shredded peeled Granny Smith apples (about 8 ounces)
¾ cup coarsely chopped walnuts
3 tablespoons sweet red wine
1 ½ tablespoons honey
¼ teaspoon ground cinnamon

Combine all ingredients; refrigerate 2 hours in an airtight container.

Yield 2 ¾ cups (serving size 2 tablespoons)

Turkish Charoset

½ cup whole pitted dates
¼ cup raisins
½ cup sweet red wine
½ cup dried apricots
¼ cup dried figs
½ apple (Gala apples are preferred), peeled, cored, and cut into 1-inch chunks
1/3 cup orange sections
½ cup chopped walnuts

Combine dates, raisins, and wine in a medium bowl. Cover with plastic wrap and let stand at room temperature 8 hours or overnight.

Place raisin mixture in a food processor. Add dried apricots, dried figs, apple, orange, and chopped walnuts. Process until almost smooth, scraping sides of bowl occasionally. Cover and chill at least 2 hours.

Yield: 1 ½ cups (serving size 2 tablespoons)

Iraqi Charoset

¼ cup pine nuts
1 apple grated
½ cup sugar
Cinnamon
All spice
1 hard boiled egg yolk
½ cup ground almonds
Juice and rind of 1 lemon
3 ounce raisins

Mix all ingredients together. Chill.