

### **Ashkenazic / American Charoset**

Makes about 4 cups

2 cups chopped (unpeeled) Fuji or Gala apples  
2 cups walnuts or pecans, chopped  
2 teaspoons ground cinnamon  
2 tablespoons sweet red kosher wine

In bowl, combine all ingredients. Cover and refrigerate.

### **EGYPTIAN HAROSET** Makes 4 cups. Parve

#### INGREDIENTS:

1 pound dried raisings  
8 ounces pitted dates  
2 cups water  
¼ cup sugar  
¼ cup chopped walnuts or pecans

#### INSTRUCTIONS:

Place the raisins and dates in a bowl with enough water to cover. Let stand for one hour.

Add the sugar and whirl the mixture in a blender, a few spoonfuls at a time.

Transfer the chopped fruits to a heavy saucepan and let simmer over low heat until the fruits are cooked and the liquid absorbed. It should take about 20 minutes.

Remove from the heat and place in a jar. When cool, sprinkle with chopped nuts.

Source: The Jewish Holiday Kitchen by Joan Nathan

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This charoset is from Bayside resident Gladys Shukur, who grew up in Iraq, a country long prized for its dates.

### **Charoset Halebih**

Makes about 3 1/2 cups

3 pounds dates, pitted  
½ cup sweet kosher wine  
1 teaspoon ground cinnamon  
1 cup chopped pistachios or walnuts

Place dates in saucepan with enough water to cover. Bring to a boil, then reduce heat and simmer until dates are soft. Pass dates through a strainer. Add wine, cinnamon and nuts. Mix well.

## **Iranian Charoset**

Makes 2 cups

1/3 cup hazelnuts  
1 cup whole pitted dates  
1/3 cup whole blanched almonds  
1/4 cup dark raisins  
1/4 cup golden raisins  
2 tablespoon sweet red kosher wine  
1/4 teaspoon ground ginger  
1/4 teaspoon ground cardamom  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1 cup peeled and shredded Granny Smith apple  
1/3 cup sliced banana

Preheat oven to 350 degrees.

Place hazelnuts on a baking sheet. Bake in preheated oven 10 minutes, stirring once.

Turn nuts onto a towel. Roll up towel and rub off skins.

Combine hazelnuts, dates, almonds and both types of raisins in a food processor.

Process until ground, scraping sides of bowl occasionally. Add wine, ginger, cardamom, cinnamon and cloves. Pulse 5 times, or until combined.

Add apple and banana and pulse 4 times or until combined. Transfer mixture to a bowl.

Refrigerate at least 1 hour before serving.

## **Venetian Charoset**

Makes about 4 cups

1/2 cups chestnut paste  
10 ounces dates, chopped  
12 ounces figs, chopped  
2 tablespoons poppy seeds  
1/2 cup chopped walnuts  
1/2 cup chopped almonds  
1/2 cup pine nuts  
Grated zest of 1 orange  
1/2 cup golden raisins  
1/2 cup chopped dried apricots  
1/2 cup brandy  
Honey, to bind

Combine all the ingredients, gradually adding just enough brandy and honey to make the mixture bind.

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This recipe is from Joan Nathan's "Quiches, Kugels, and Couscous" (Knopf, 2010, \$39.95).

**\*Charoet from Bordeaux**

Makes about 3 1/2 cups

2 apples, peeled and quartered

1 3/4 cups dates

1 3/4 cups walnuts

1 cup almonds

1/4 cup hazelnuts

Working in two batches, put the fruits and nuts in a food processor and pulse until blended, stopping before they become completely puréed. Charoet should have some crunch.

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This recipe and the American Charoet are from "Jewish Cooking in America" by Joan Nathan (Knopf, 1998).

**\*Moroccan Charoet Balls with Dates, Raisins and Nuts**

Makes about 60 or 3 1/2 cups

2 cup pitted dates

1/2 cup golden raisins

1/2 cup dark raisins

1/2 cup walnuts

1 to 2 tablespoons sweet red Passover wine

Process dates, raisins and walnuts in a food processor until mixture is finely chopped and begins to stick together. Add enough wine to make a sticky mass.

Line a baking sheet with wax paper. Drop slightly rounded measuring teaspoonfuls of the mixture onto the lined sheet. Roll each mound with moistened palms into hazelnut-size balls. Refrigerate at least 3 hours or until firm.

This recipe is from "Jewish Cooking in America" by Joan Nathan (Knopf, 1998).

**\*Seven-Fruit Charoset from Suriname**

Makes about 5 cups

8 ounces unsweetened coconut  
8 ounces chopped walnuts or 8 ounces grated almonds  
¼ cup sugar  
1 teaspoon ground cinnamon  
8 ounces raisins  
8 ounces dried apples  
8 ounces dried prunes  
8 ounces dried apricots  
8 ounces dried pears  
Water  
4 ounces cherry jam  
Sweet red kosher wine, such as Manischewitz

In a large, heavy pot, combine everything except the jam and wine. Add water to cover. Simmer over low heat, stirring occasionally with a wooden spoon. Add small amounts of water periodically, so that the mixture does not stick to the pot. Continue stirring.

Cook at least 60 minutes. When all the ingredients have come together, stir in the cherry jam. Let stand until cool.

Add enough sweet wine to be absorbed by the charoset mixture. Refrigerate.

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This recipe, with pomegranates, is from "Jewish Holiday Cookbook."

**\*Yemenite Charoset**

Makes about 7 cups

1 pound fresh dates  
1 pound raisins  
3 whole pomegranates, peeled and seeds removed  
¾ pound almonds  
½ pound walnuts  
1 tablespoon mixed ground spices: cinnamon, pepper, cumin, cardamom, cloves and ginger

In a food processor or with a chopper in a wooden bowl, chop all the fruits, including the pomegranate seeds and juice, and the nuts. Add spices, adjusting amounts of each to your family's tastes.