

BOB'S FAVORITE CHARASSET/HAROSETH

Although I am not Jewish, I have hosted many a Seder and Charasset is a required part of the evenings fair. There are literally hundreds of recipes out there. This recipe is from the New York Times Passover Cookbook and is actually Larry Bain's Grandmother's Haroseth (pareve). Because there are so many, why recreate the wheel? So here we go:

Ingredients

- ½ pound Walnuts
- ¼ pound dried apricots
- ¼ pound dried pitted prunes
- ¼ pound pitted dates
- 3 apples, peeled, cored and quartered (granny smith)
- 1 large unpeeled seedless orange, washed and quartered
- ½ cup sweet Passover red wine
- 2 tablespoons brandy
- ½ teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 1 tablespoon fresh lime juice
- 2 tablespoons matzoh meal, or as needed

Process

1. Using the steel blade of a food processor or other chopper, chop very fine, but not to a paste, the walnuts, apricots, prunes, dates, apples and orange. This may be done in batches, if necessary
2. In a bowl, combine the chopped fruits and nuts with the wine, brandy, cinnamon, cloves, nutmeg and lime juice. If necessary, add matzoh meal to make a mortar-like consistency.

This may be kept in the refrigerator easily for a week or two or even longer. If after time it thickens too much, you may add some more wine and give it a good mix.

Makes about 6 cups.