

Traditional Apple-Walnut Charoset

Epicurious | March 2006

Developed by Adeena Sussman

yield: Makes about 4 cups

This is a standard Ashkenazi (Eastern European) recipe, with a little brown sugar added for depth.



Ingredients

- 3 medium Gala or Fuji apples, peeled, cored, and finely diced
- 1 1/2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
- 1/2 cup sweet red wine such as Manischewitz Extra Heavy Malaga
- 1 1/2 teaspoons ground cinnamon
- 1 tablespoon packed brown sugar

[print a shopping list for this recipe](#)

Preparation

In large bowl, stir together all ingredients. Store, covered, at room temperature until ready to serve.

Read More <http://www.epicurious.com/recipes/food/views/Traditional-Apple-Walnut-Charoset-234298#ixzz2MiiUP8x>

Pistachio and Dried-Fruit Charoset

[Bon Appétit](#) | April 2011

by Diane Rossen Worthington

yield: Makes about 3 cups

active time: 30 minutes

total time: 30 minutes

A passover meal wouldn't be complete without haroseth, a traditional, chutney-like condiment.

Ingredients

- 1 1/2 cups unsalted natural pistachios
 - 1/2 cup chopped pitted dates
 - 1/2 cup chopped dried cherries or dried cranberries
 - 1/2 cup chopped dried apricots
 - 1/4 cup sweet passover wine
 - 1/4 cup pure pomegranate juice
 - 1 tablespoon honey
 - 1 1/2 teaspoons fresh lemon juice
 - 1 teaspoon finely grated orange peel
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon freshly grated nutmeg
 - Fresh mint sprigs (for garnish)
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Preparation

Stir pistachios in heavy medium skillet over medium heat until lightly toasted and fragrant, 4 to 5 minutes. Set aside to cool.

Combine dates, cherries, apricots, wine, and juice in medium bowl. Let stand 15 minutes, stirring occasionally. Mix in honey, lemon juice, orange peel, and spices. Chop pistachios; mix into haroseth. **DO AHEAD:** *Can be made 1 day ahead. Cover and chill.*

Garnish haroseth with mint sprigs.