**Charoset**



* 6 medium Gala or Fuji apples, peeled, cored, and finely diced\*
* 2 cups walnut halves, lightly toasted, cooled, and coarsely chopped
* 1/2 cup sweet Kosher red wine or red grape juice\*\*
* ¼ cup honey (more or less as desired)
* 1 ½ teaspoons ground cinnamon
* Dash of nutmeg (optional)
* Dash of clove (optional)

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

\* ‘Charoset’ means ‘mortar’. For the most even texture, we recommend dicing the apples by hand. However, to save time, they can be chopped in the food processor — just be careful not to over process. It should *not* be the consistency of apple sauce.

\*\*Crimson Cabernet by Banrock Station can be found at Countdown

The mixture will turn brown, which is just how it should be.

1 tablespoon per guest will suffice. This mixture will make approximately 8 cups of *Charoset*, enough for 75 people. Charoset is delicious, so you may wish to make extra.