



Haroset

4 tasty crisp apples, unpeeled but core removed then coarsely chopped (2-3 apples, one pear),

Squeeze of lemon juice

1-2 sticks celery, chopped or diced

1 cup coarsely chopped toasted nuts (such as walnuts, hazelnuts, or a mixture of whatever you like)

1/4 cup raisins, black or golden

1/4-1/2 cup candied mixed fruits: cherries, cranberries, blueberries, apricots, tropical such as pineapple, papaya, banana (lightly crushed)

1/2 cup dry red wine or grape juice

1/2-1 teaspoon ground cinnamon

Several pinches dried ginger or 1/2 teaspoon chopped fresh

2 tablespoons or more sugar or honey—exact amount will depend on how sweet your apples, dried fruit, or wine/juice.

Don't be afraid to add more; you want it sweet and classic recipes called for either sweet wine (Ashkenazi) or date syrup (Sephardi), both of which have quite a hit of sugar-sweet.

Directions:

Combine everything, and taste for seasoning.

My own personal favourite trick is to puree half of the mixture then combine it with the unpureed part, the chunky chopped part. Taste and make sure it has enough sugar or honey—it depends a lot on the sweetness of the apples/pears, and the dried fruit, both. So measuring is not enough—you must taste!

Note: haroset, having quite a bit of liquid in the fruit and wine, becomes more watery the longer it sits (it also becomes even more delicious). If you are going to be keeping the haroset for longer than a few hours (and you are, trust me) or if you have leftovers, add a little bit of crumbled up matzo to absorb the excess liquid as it sits.