



Traditional Apple-Walnut Charoset

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

Yield: Makes about 4 cups

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

preparation

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

Notes:

- ;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 overprocess.
- Sweet kosher wine is available at www.queenannevine.com.

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