



Haroset

Haroset is a Passover tradition with many regional variations around the world. Rabbis originally created the sweet, fruity, and flavorful dish to counter the bitter herbs used in the Passover Seder. Haroset is a delightful addition to your Passover table.

3 sweet apples, peeled, cored, and chopped
1 Tbs. lemon juice
1/4 cup dried cherries
1/2 cup walnuts, coarsely chopped
1 tsp. lemon zest
1 Tbs. brown sugar
1 tsp. cinnamon
2 to 3 Tbs. sweet red Passover wine (or more, if necessary)

Place chopped apples in a large bowl and sprinkle with lemon juice. Add chopped cherries, walnuts, zest, sugar, and cinnamon. Moisten with wine to make a thick paste. Adjust seasonings to your liking.