

COMMUNITY CHAROSET

RECIPE BOOK



OHAVAY ZION SYNAGOGUE
PASSOVER 5783

5783
YEAR OF
RENEWAL

תשפ"ג



NUT-FREE CHAROSET

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HAL FORBESS

1 cup Dates
1 cup Raisins
1 tsp. Cinnamon
1 Tbsp. Manischewitz
(1/4-1/2 cup Sunflower Seeds - Optional)

Chop dates and raisins. Add cinnamon and Manischewitz. Adjust as needed. You can also add sunflower seeds for a bit of crunch.

I have a nut allergy and I've had to alter charoset recipes to accommodate for this. This is the best option I've found/created over the years.

MY FATHER'S CHAROSET

RAPHAEL FINKEL

Apples
Concord Grape Wine
Cinnamon

Keep it simple. Peel, core, then grate apples. Add Concord grape wine (not very much). Add cinnamon (some). Mix. Taste and adjust as desired.

My father always made the charoses; that, and leading the seder, were his contributions. My mother did all the rest. He never told me his recipe, but I'm pretty sure it was essentially what I have written here. Typical Ashkenazi recipe.

DUTCH OVEN CHAROSET

GILSON CAPILOUTO

9 large Red Delicious Apples, cut into quarters, peel and core
3 8-oz packages of Pitted Dates, cut in half
3 cups Coarsely Ground Nuts (Pecans and Walnuts mixed)
1/4 cup + 2 Tbsp Apple Cider Vinegar
3/4 cup Kosher Red Wine

Place apples and dates in a large Dutch oven. Add about a fourth cup of water. Cook covered and turning occasionally so apples cook evenly. If mixture seems too dry, add a little more water. When apples are tender, uncover and allow water to cook out. If there is too much liquid drain mixture and reserve the liquid to add later if needed. Allow to cool and put through a grinder** using the small size holes. Add nuts, vinegar, and wine. Let mixture sit for two days and if mixture seems too thin, add more nuts; if too thick add some reserved liquid. If it tastes a little tart, add a pinch of sugar or sweetener, but not too much. Just taste and adjust.

** You may use a food processor but be very careful not to over process.



PECAN CHAROSIS

SUSAN MILLER

2 Tart Apples
 1/2 Cup Nuts (Pecans)
 1/4 tsp. Cinnamon
 1 tsp. Honey
 1 Tbsp. Passover Wine (Grape Juice)

Pare and core apples. Chop apples and nuts together, finely. Add cinnamon, honey and wine. Serves 10-12.

This recipe (with my additions) is from *Mind Over Platter*, published by Ahavath Achim Sisterhood in 1966. The inner cover is signed with a fading "To Susan with love, Mama." Until I moved from Georgia, I never knew charosis was made with walnuts. I was surprised to see 'nuts' in the recipe when I received the cookbook years ago. I am allergic to nuts now, but after guessing the size and type of apple, this used to be my favorite pecan charosis.

Sharing a few lines of memories from my 2015 poem "Elijah Time"

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 We asked the Four Questions, relished kosher
 dill gherkins, along with what made this night
 different from all others: Grandma's pesadich
 matzah ball soup, gefilte fish, pecan charosis
 scrumptious lemon meringue pie.

APRICOT AND ORANGE MARMALADE CHAROSET

EVALYNNE ELIAS

Dates
 Dried apricots
 Walnuts
 A little bit of orange marmalade
 (Lemon Juice & Cinnamon - Optional)

Chop the dates, walnuts and apricots. Mix together and add a bit of orange marmalade to make the charoset a little pasty. If you like, you can add a little lemon juice and a little cinnamon. I don't have any amounts. Use your own judgement and taste buds.

This recipe was made last year out of necessity and developed last minute. Due to some unforeseen circumstances, we had to cancel our original plan to spend seder out of town with family. That left us alone and no time to shop for Passover seder items, so I used what I already had in the pantry and came up with this. It's sort of a take on Sephardic style charoset.



ASHKENAZIC CHAROSET

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LEANNE ZIMMERMAN

1 cup chopped Red Apple, peeled (or not) (I use Honeycrisps)
1 cup roughly chopped Pecans (can use Walnuts)
1/2 cup sweet Red Wine*
1/2 tsp. ground Cinnamon, or more
3 Tbsp. Sugar (can use Brown Sugar)

Combine all the ingredients in a food processor and either pulse until finely diced and chunky, or process even more until really blended and almost smooth.

*I am heavy-handed with the wine and often drain the charoset before serving.

This is the recipe I grew up eating and making. My grandmothers and mom didn't really use a recipe, so this is the best approximation.

DRIED CHERRY AND PEAR CHAROSET

LEANNE ZIMMERMAN

1/2 cup Dried Sour Cherries, chopped
1/2 cup Dried Pears, chopped
1 cup Pecans or Walnut pieces, chopped
2 fresh Pears; peeled, cored, and chopped
1/2 tsp. Fresh Lemon Juice
1 tsp. Ground Ginger
1/2 tsp. Ground Cinnamon
2 Tbsp. Sugar
1/2 cup Sweet Red Wine

Mix together the cherries, dried pears, and nuts. Stir in the fresh pear pieces. Stir the cinnamon, ginger, sugar, and lemon juice into the wine. Stir the wine mixture into the fruit and nut mixture. Taste and add more sugar, if needed.

Taken from *The Oregonian*-2007

This recipe was brought to my seder in 2007 by my non-Jewish friend, Ann. It's delicious! I've also made it with pistachios instead of pecans.





SEPHARDIC HAROSET

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ART SHECHET

Makes about one cup. We usually double it, at least.

1/2 lb Pitted Dates--8 oz package--no pits!
3/4 cup Water
1 Orange washed and dried
1/2 cup Walnuts, shelled and chopped
1/8 tsp. Cinnamon
2 Tbsp. Sweet Concord Wine or Grape Juice

Combine dates and water in saucepan, covered, over medium heat; bring water to a boil, reduce heat slightly and cook about 10 mins. Cool and strain all water out. Return dates to pan and beat with a wooden spoon until they are soft and jammy. Grate rind of about half the orange, set rind aside. Cut orange in half and squeeze juice of one half into a mixing bowl--remove pits. Add nuts, orange rind, cinnamon, and wine or juice to the mixing bowl and combine. Add dates and mix thoroughly. Chill.

This recipe is from the *Jewish Holiday Cookbook* by Susan Purdy that Art's mother gave him when he moved to Lexington (we think, can't remember). It's really a book for children-- (lots of "ask an adult to help you" when dealing with hot items!) It's not the haroset that his mother made--she made the apple/walnut one--but we tried this and liked it, have been making it for Pesach for 43 years. It's also great with cream cheese on matzoh for breakfast!


HAND CHOPPED HAROSET

MARK KLAR

A bag of walnuts in the shell
Some Macintosh apples
Manischewitz wine

Chop by hand in the pasedicha wooden bowl the afternoon before the seder.

This is the charoset of my childhood, my adolescence, and my adulthood. The actual preparation has changed a bit but not much. I still have the wooden bowl and double-bladed chopper we used and I still prefer the hand chopped charoset. It was a rite of passage, with ascending tests of strength as my older brother and I grew. Cracking those walnut shells required hand strength. (Good preparation for hagbah - lifting the Torah). Hand chopping required stamina. First it was my father who did the heavy lifting. My brother and I just picked the walnuts out of the shell. Then as each of us grew we took on increased responsibility until one Pesach it was all our own. Later we added cinnamon as we became more "sophisticated." But just a little. And of course, there was the taste testing to ascertain the right amount of wine in the mixture. We were primed for the Four Cups at the seder.





LEXINGTON HAROSET

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ALAN STEIN

Three large (Fiji) Apples
1/4 cup Finely Chopped Walnuts (preferably toasted)
1/4 cup Finely Chopped Pecan Pieces
Three Tbsp. Manischewitz Concord Grape Wine
1/4 cup Chopped Matzah
2 Tbsp. Brown Sugar
1 tsp. Ground Cinnamon

Mix and toss all ingredients in a large bowl. Cover and refrigerate at least one hour before serving.

As we learned and sang in our beloved Rabbi Bernard Schwab's early Hebrew School classes:



"Make Charoset, chop, chop, chop!
Apples, nuts and cinnamon.
Add some wine, it's lots of fun...
Make Charoset, Chop! Chop! Chop!"



SEPHARDIC WITH A LITTLE ASKENAZI HAROSET

FRANCIE CHASSEN-LOPEZ

This is an approximation because I add more as I think it needs it and I have never written this down before! Quantities depend on the number of people being served and on your taste buds.

6 or so Dried Apricots
5 or so Dried Dates
5 or so Dried Figs
1/4 Orange Sections (maybe more)
1/4 cup Raisins soaked in warm water
1 Apple cut up
1/2 cup Pecans
1/4 cup Almonds
Manischewitz Concord Grape Wine as needed

Put all in food processor and blend, add wine to get desired consistency. Add more ingredients to your taste.

Since I am Sephardic with some Askenazi, so is my haroset recipe. So, while it has dried apricots, dates, figs, and almonds, I also stick in an apple and raisins. It is, then, an inclusive recipe of Jewish traditions, and the orange must be the Mexican influence. Please vary quantities, because I was trying to remember how I make this.



KENZINGEN CHAROSET

ALICE GOLDSTEIN

6 Apples
1/2 lb. Walnuts
2-3 Tbsp. Sugar
3 tsp. Cinnamon
1/3 to 1/2 cup Sweet Wine

Put apples and nuts in food processor and grind to a coarse consistency. Add sugar, cinnamon, and wine and mix well. Amounts can be adjusted to taste. Charoset is best made a day or two ahead of the Seder to allow the flavors to blend.

PESACH IN KENZINGEN

Of all the holidays that we observed in Kenzingen (a small village in southwest Germany) in my eight years there, the one that's most memorable is Pesach. Most of the activity centered around my grandparents, who lived on the floor below my parents' apartment. My grandmother began months ahead of the holiday in the courtyard. A goose was brought to live there, destined to provide the main course for the Seder and the kosher fat for the remainder of the holiday week. Every day, my grandmother went into the yard to force-feed the goose, thereby ensuring lots of fat and a large liver for foie gras.

A month before Pesach, deep cleaning began. This involved even the attic and all the canning jars stored there. My particular interest in the house-cleaning centered on our "good room". This parlor was where my parents kept all the best household items - crystal, china, silver - as well as fine furniture. It was kept locked, opened only for very special visitors. I have no memory of the room ever being used. But I did have a keen interest in the room, since it was the storage space for a very special doll I had been gifted. The doll wore the traditional garb of an Alsace resident: black, red, and white dirndl and a large straw hat piled high with bright red pompoms. I was allowed to play with it while the room was being aired, then it went back into its seclusion.

Serious cooking began about a week before the first Seder. An itinerant schochet (kosher slaughterer) came through the village to slaughter our goose and several chickens. My father drove to a nearby city to purchase matzot; fruits and vegetables were stored in our cool cellar. My mother made a schalet, a baked pudding made of matzot and fruits. I helped my grandmother make the haroset, using produce grown locally - apples, walnuts, wine. The ingredients went into a hand-cranked food grinder and were then seasoned with cinnamon. Of course, I was happy to taste the results liberally to ensure the haroset was "just right".

The Seders were about the only time during the year that all four Dreifuss brothers and their wives gathered in the family home. So this was a very special time for my grandmother. She hated to miss even a minute of the gathering, and after the meal she would appear at the door of the dining area, a bowl in the process of being cleaned tucked under her arm, joining in the singing that concludes the Seder.

Our last Seder all together as a family occurred in 1938.



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YETTA'S CHAROSET

STEVE AND KATE DAVIS-ROSENBAUM

Kate's Variation:


6 Apples
1/2 lb. Walnuts
2-3 Tbsp. Sugar
3 tsp. Cinnamon
1/3 to 1/2 cup Sweet Wine

Shred apples, roast walnuts, and chop walnuts (course or fine). Add to bowl (glass): apples, walnuts, cinnamon, and wine. Stir well. Taste. Add more cinnamon if needed. Add more wine if needed. Store in fridge for one day. Stir a few times. Ready to serve.

Steve's Variation

1 Fuji Apple
1- Honey Crisp Apple
1- Golden Delicious Apple
1- Granny Smith Apple
1-cup-Kedem Grape Juice
2-Tb- Cinnamon
1- Tb Ginger
Pinch- Cayenne Pepper
1-cup- Walnuts
1-cup- Pecans
1- Meyer Lemon
1- Orange

Shred apples, roast walnuts and pecans, and chop walnuts & pecans (coarse or fine). Squeeze Meyer lemon and orange for juice. Add to bowl (glass): apples, walnuts, pecans, cinnamon, cayenne, ginger, lemon, orange, and Kedem. Stir well. Taste. Add more cinnamon if needed. Add more juice if needed. Store in fridge for one day. Stir a few times. Ready to serve.





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