

Charoset From Around the World

Israel

2 apples
2 bananas, mashed
2 oranges
½ cup dates
¾ cup peanuts
¼ to ½ cup of wine (can substitute red grape juice)
Cinnamon

Chop the apples into very small pieces. Mash 2 bananas. Cut the oranges and dates into small bite size pieces. Mix all the ingredients together and sprinkle a little cinnamon on top.

Iran

1 cup dates
1 cup raisins
1 cup almonds
1 cup walnuts
2 apples
1 ½ - 2 bananas
6 strawberries
½ cup wine (or grape juice)
Cinnamon

Chop the dates, almonds, walnuts, apples, bananas, and strawberries into small pieces. Pour the wine into the fruit and nuts and shake in some cinnamon. Stir together and enjoy.

Iraq

1 jar of honey
Walnuts
Romaine Leaves

Pour the jar of honey into a bowl and cover with walnuts. Spoon the mixture onto romaine leaves. Enjoy!

Ashkenazi

3 apples

$\frac{3}{4}$ cup walnuts

$\frac{1}{4}$ cup wine (or grape juice)

Cinnamon

Optional- $\frac{1}{2}$ cup of raisins

Chop apples into very small pieces. Add in chopped walnuts and wine/grape juice, and optional raisins. Sprinkle with cinnamon and mix together.

Morocco

1 pound of pitted dates

4 ounces walnuts

4 ounces almonds

Sweet red wine (or grape juice)

Grind dates, almonds, and walnuts together. Refrigerate. Before the seder, add enough sweet red wine (or grape juice) to moisten the paste. To serve, roll into balls and arrange on a plate. Can be made ahead and frozen.