

Ashkenazi Charoset

Recipe By *OU Kosher*



Cooking and Prep:  15
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Source: OU Kosher

Cuisines: Ashkenazi

This naturally sweet mixture of apples, nuts, wine, and cinnamon is an integral component of the Passover Seder Plate and can be enjoyed as a dip at any time during the holiday or all year round. Courtesy of the Women's Branch of the OU.

Ingredients (4)

Main ingredients

- 2 apples, peeled and cored
- 1 cup chopped almonds
- 1 teaspoon cinnamon
- 1/4 to 1/2 cup [Jeunesse Cabernet Sauvignon](#) or other red wine

Start Cooking

Prepare the Charoset

1. Chop nuts and apples in food processor or blender (or with hand chopper).
2. Put in bowl and stir in cinnamon and enough wine to make a soft mixture.