

Christina in the Kitchen!

# Sephardic Charoset



## Ingredients

- 3 Apples (peeled, and processed in food processor or diced finely)
- 1 Banana (very ripe and mashed)
- ¼ cup Matzo meal
- 5-6 Dates (finely chopped)
- 5-6 Figs (finely chopped)
- 5-6 Dried Apricots (finely chopped)
- ½ cup purple grape juice or sweet red wine
- 1 tsp ground cinnamon or to taste
- ½ tsp ground cloves or to taste
- ¼ tsp cayenne pepper or to taste
- ¼ tsp ground ginger or to taste
- ¼ tsp ground cardamom (optional) or to taste
- 1 tsp orange zest
- Juice from one orange

## Instructions

- Dice, chop, and food process all items
- Mix together ingredients in a large mixing bowl
- Add grape juice/sweet red wine to taste
- Add extra matzo meal to reduce liquid if necessary
- Can be stored in refrigerator for up to one week in an airtight container