

Homemade Charoset

grated peel of half an orange

1/2-1 teaspoon cinnamon

1/2 teaspoon nutmeg

1-2 tablespoons sweet wine

1 large peeled and cored apple (I used a Pink Lady but as you like, just firm and tasty)

20 pitted dates, preferably madjhoor

1/3-1/2 cup walnut halves

Directions:

Chunk the apple into quarters and put everything in the processor, adding half the dates and pulse together, adding dates till you get a nice thick jammy consistency. Taste to see if you want to add some additional cinnamon or nutmeg. Stores well in the fridge up to a week. Perfect as a spread for matzah.