



# Recipe

## Rabbi Hirsch's Moroccan Charoset

Prep Time: 5 min.

Total Time: 25 min.

### Ingredients:

1 pound chopped dates

1 1/2 cups sweet red wine

1 teaspoon cinnamon

1/4 teaspoon cardamon

1 cup chopped walnuts (optional)

1/2 teaspoon clove

### Optional Prep:

Run dates through a food processor for a smoother date paste.

**Get your ingredients and  
join us on Sunday, March 21  
at 10:15 on Zoom!**



# Recipe

## Rabbi Gordon's Favorite 7 Fruit Charoset from Suriname

Adapted from Jamie Geller's recipe

Prep Time: 30 min.

Total Time: 45 min.

### Ingredients:

3 cups unsweetened coconut

2 cups walnuts or almonds,  
chopped (optional)

1/4 cup sugar

1 1/2 cups raisins

1 1/2 cups dried apples

1/2 cup cherry jam

1 cup sweet red wine

1 tablespoon cinnamon

1 1/2 cups prunes or plums

### Prep:

In a large bowl, cover the dried fruit with hot water. Soak for as long as possible (at least 30 minutes) or overnight.

Finely dice the fruit.

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