

Charoset Chanina (“Charoset of Clemency”)

Contributed by [Temple Israel of Boston](#)

Source: Temple Israel of Boston

Charoset is our symbol of mortar, recalling the brutal work conditions experienced by the Israelite slaves in Egypt. This year, we introduce a Charoset recipe that includes pine nuts.

Makes approximately 5-6 cups Charoset:

4 medium sized granny smith apples, cored, peeled, and 1/4 inch diced

1 cup dates (about 15-20)

3/4 cup pine nuts

2 tbsp brown sugar

1/2 cup sweet red wine

1 tsp cinnamon

1 tsp finely grated orange zest

1. Heat brown sugar in large saucepan over medium for 1 minute. Add pine nuts in a single layer and decrease to medium low heat until nuts are fragrant but not brown. Remove from pan promptly. If the sugar melts that is even better and produces a great crunch! Set aside.
2. Process dates until they barely form a paste.
3. Add nuts and all remaining ingredients except orange zest to the processor. Process until apples are finely chopped and date mixture is evenly distributed in the apples, or to desired consistency.
4. Pour mixture into bowl and mix in orange zest.

Are you putting a pine cone on your Seder plate this year? Are you making *Charoset Chanina* (“Charoset of Clemency”)? Share it with us on social media with the hashtag **#PassoverPineCone**.