

Israeli-Style Haroset

1 unpeeled medium orange, quartered
10 pitted dates
½ cup slivered or whole blanched almonds
1 large apple, peeled, cored, and quartered
1 large or 2 small bananas
1 TB fresh squeezed lemon juice
1 TB sugar
1 tsp cinnamon
¼ cup sweet red Passover brandy
3 – 4 TB matzoh meal, or as needed

Using the steel blade of a food processor or other chopper, chop orange pieces, dates, almonds, apple, and banana finely, but not to a paste. (You want some texture here.)

Stir in the lemon juice, sugar, cinnamon, and wine. Then stir in enough matzoh meal for the desired consistency. (The mixture will get a bit thicker as it sits.)

Cover and refrigerate, and serve chilled. (Any leftover haroset makes a delicious stuffing for chicken breasts!)