

Passover Recipes

Charoset (*Mortar*):

Ingredients: **Serves 6-8**

3 Apples

75-115g/3-4oz/.75-1 Cup Walnut Pieces

7.5ml/1.5 tsp ground cinnamon

75-90ml/5-6tbsp sweet Pesach Red Wine

Sugar or Honey to Taste

Recipe Guidance: Ground walnuts, peeled ground apples, honey, cinnamon (for those who are allergic... No cinnamon), and Manischewitz or Mogen David wine. Put the walnuts in a food processor and grind them up first and then put them in a bowl. And then grind up the apples. We usually need to drain the liquid from the apples! Then we mix everything together and add the wine honey and cinnamon by taste!

****For those who are allergic to cinnamon we admitted the cinnamon and added brown****

****For best taste let it sit overnight and have the next day****

Maror (*Bitterness*):

Ingredients: **Serves Roughly 6-8**

10 medium beets

.5 cup freshly grated horseradish

2 tsp salt

1 cup mild vinegar

.25 cup sugar

Recipe Guidance: Cut off the stems 1 inch above the beets and leave the roots intact. Wash the beets thoroughly and cook in boiling water until tender. Drain and cover the cold water. Slip on a coarse grater and mix with the horseradish. Combine the salt, vinegar, sugar and spices, and bring to a boil. Strain over the beet mixture. Mix and pack into sterilized sealers. Seal and store in a cool place. Allow the relish to stand for 24 hours before using.

****Adjustments can be made with vinegar and sugar—you do not need that much for smaller portions****