

## **JANET'S SEPHARDIC PASSOVER CHAROSET**

(and a great crisp filling or to serve with ice cream)

½ cup pecans

3-4 tablespoons of sugar

2-3 medium apples using at least one granny smith, peeled and cored

2+ tsp cinnamon (or to taste)

½ tsp ground ginger

½ C chopped or slivered almonds

12 pitted dates cut up

¼ C pine nuts

2-3 tablespoons of lemon juice

sprinkle of cardamom if desired

Grind pecans with the 3 TBLS sugar in a food processor or blender until fine. Grate the apples and while you grate add 2 T lemon juice. Stir in the ground nuts, cinnamon, ginger, almonds, and dates. Taste for seasoning and add more sugar or lemon juice if desired. Sprinkle with cardamom.

Before serving, sprinkle the pine nuts over the top. Serve as a spread with Matzos for Passover, or it's delicious for another occasion topped with ice cream, whipped cream or as an apple crisp filling.

Serves 6 - I have double, tripled and even quadrupled this recipe