



Seder Food Volunteer Information

Charoset

This simple side dish salad recipe is traditional for Passover, and is meant to represent the mortar used by Jewish slaves in Egypt.

Prep Time: 20 minutes

Ingredients

- 3 large apples, peeled, cored, and chopped into large chunks
- 1 Tbsp. lemon juice
- 1 cup chopped walnuts
- 12 jumbo Medjool dates, pitted OR 1/2 c. golden raisins
- ¼ tsp. ground ginger
- ¼ tsp. cinnamon
- 2 Tbsp. sugar
- 3 Tbsp. Concord grape juice

Preparation

- In medium bowl, toss apples with lemon juice until coated.
- Put the walnuts in a large skillet over medium heat and cook, stirring often, until fragrant and lightly browned, about 5 minutes.
- Combine dates, juice, and cinnamon in a food processor and process until smooth enough to spread with a knife.
- Add remaining ingredients and toss gently. Cover and chill for at least 6 hours before needs to be at church.

Rice

Rice of your choosing, but brown rice is suggested.
Cook enough to have a total of **4 cooked cups of rice**.
(Optional) When rice is done cooking, stir in some golden raisins.

Juice

Please bring two (2) 32-oz. bottles of grape juice or one (1) 64-oz. bottle of grape juice.

Preferred brand: Welch's 100% grape juice (but any are okay as long as they are 100%)

Please **do NOT bring**: white grape juice, diet or light grape juice, or any grape juice blend.