

## **INCREDIBLE HAROSETH – SEPHARDIC STYLE**

**10 oz. sweetened grated coconut**

**7 oz. ground almonds**

**Approx. 3 cups of water**

**8 oz. mixed dried fruits, i.e., pitted prunes, dried apples, dried pears, coarsely chopped.**

**8 oz. raisins (light or dark or both)**

**7 oz. chopped apricots**

**8 oz. chopped, dried pears**

**2 – 3 teaspoons cinnamon**

**12 oz. cherry preserves**

**2/3 cup sweet wine**

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- 1. In a large pot, combine all of the ingredients except the jam and wine, add water to cover. Simmer over low heat until the mixture begins to thicken, stirring occasionally with a wooden spoon to avoid burning.**
- 2. Add additional water as the mixture thickens to prevent it from drying out or sticking to the pot and continue stirring.**
- 3. After about 45 minutes, stir in the cherry preserves. Cook approximately 15 minutes longer until the coconut has softened, and the mixture is very thick. Let stand and cool. Stir in the wine. The mixture should be moist and thick.**
- 4. Refrigerate until serving. After the charoset has been refrigerated, it may need additional wine (or water) to remoisten.**

**Serve at room temperature.**

