**Basic Charoset Recipe (Apples and Nuts)**

http://motherwouldknow.com/journal/passover-mother-makes-charoset-simple.html

*Charoset requires just apples, walnuts or almonds, sugar or honey, cinnamon, and a bit of sweet red wine. Here’s my basic recipe for about 1 - 1 /2 cups.*

1 apple, chopped into small pieces (tart apples are best)

1/3 cup almonds or walnuts, chopped into small pieces

1 tsp sugar or honey

1/4 tsp cinnamon

1-2 tablespoons of sweet red wine (Manischevitz). Grape juice works fine too.

Cut up the apples and dip in lemon juice or pour lemon juice on them to keep them from browning. This also adds to the tartness.

Chop up the nuts. I usually use more nuts as I like it nutty. I used walnuts here. Add to apples.

Mix with sweet red wine or grape juice, sugar/honey, and cinnamon. (The sweet red wine is best, but I used grape juice today.)

Refrigerate overnight, then see how sweet it is. If you need more sweetness, add more sugar, honey, or wine/grape juice.

**Matzah Balls**

Makes about 8 matzah balls

Prep time: 15 minutes

Total time: 1 hour

Ingredients:

2 tablespoons vegetable oil

2 large eggs, slight beaten

½ cup matzo meal

1 teaspoon salt (I like more)

1/3 teaspoon of baking powder

Procedure:

1. Blend eggs and oil together.

2. Mix in matzah meal, salt, baking powder.

3. Cover and refrigerate for 15 minutes.

4. Bring 1.5 quarts of water to a brisk boil.

5. Oil hands and make 1-inch balls with mix and drop in water.

6. Reduce flame to simmer.

7. Cover pot and cook 30-40 minutes stirring occasionally (to flip matzah balls).

8. Remove from water, cool, serve in chicken soup.