

What you'll need:

500 grams (1.2 lb) sweet apples
150 grams (5½ oz) almond slivers
150 grams (5½ oz) raisins
3 teaspoons of cinnamon
3 tablespoons of sugar
3 tablespoons of sweet red wine (or grape juice)

Caribbean-style *garoza*:

250 grams (9 oz) unsalted peanuts
125 grams (4½ oz) unsalted cashews
125 grams (4½ oz) pitted dates
125 grams (4½ oz) pitted prunes
125 grams (4½ oz) raisins
125 grams (4½ oz) dried figs
250 grams (9 oz) soft brown sugar
¼ cup honey
5 teaspoons cinnamon
Shot glass of red wine (or grape juice)
¼ cup juice from oranges and lemons (or watermelon and tamarind juice, if you can find it)

Haroset

Haroset is a dish eaten during Pesach (Passover), the holiday that celebrates the Jews being freed from slavery in Egypt. The brownish color of the dish resembles the clay that Jewish slaves used to bake bricks in Ancient Egypt. Although haroset is a reminder of bitter times, it tastes deliciously sweet. Below are two recipes. One is from the island of Curacao, where it is called *garoza*, and the other is the way it is made in the Netherlands.

Dutch-style haroset

Peel the apples and remove the cores, then coarsely grate the apples into a bowl. Add the remaining ingredients. Mix well, cover with plastic foil, and set aside for a while.

You can serve haroset as is, but it tastes best on matzo!

Caribbean-style garoza

Finely chop the nuts and dried fruits. Add the sugar, honey, 3 teaspoons cinnamon, wine or grape juice and other juices. Combine everything well and roll the mixture into little balls. Dip the balls in the remaining cinnamon so they don't stick to your fingers...and then gobble them up!

