Charoset Around the World

What is charoset? Haroset or חרוסת in Hebrew, is a mixture of foods that represent the mortar that the Israelites used when they were slaves in Egypt. This thick and sticky food is to remind us of the building materials that Israelites had to create to hold together the structures built for Pharaoh. Ashkenazi Jews, or Jews that come from Eastern Europe, usually make the recipe with apples, walnuts, and sweet wine, chopping and mixing it together with honey and cinnamon. However, there are lots of different ways to make charoset, as there are no Jewish laws or customs that specify a certain preparation.

What you will need:

- Recipes
- Specified Ingredients
- Kitchen supplies

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What to do:

- Click here to see some charoset recipes from around the world.
- Follow the instructions to make the recipe(s) of your choice.
- As you prepare the charoset, think about why the ingredients were chosen. Are they native to the area? Are they commonly found in other dishes from that region?

Bonus Challenge: Making charoset can be an opportunity to prevent food waste! Did you know that the US wastes about 30-40% of the food supply each year? One way you can prevent food waste is through creative use of the food you have at home! Make your own charoset using leftover foods. Maybe you'll create a banana, raisin, and chocolate chip charoset. Maybe your charoset will use savory foods. There's no limit to the delicious snack combinations you can come up with.