

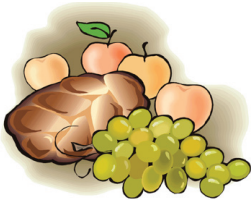
Persian Haroset

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Haroset is a dish served at the Jewish holiday of Passover. Unlike gefilte fish, you don't have to be Jewish to enjoy it. Traditional haroset is made from a rough chop of apples and walnuts mixed up with a little cinnamon and that vile Manichevitz grape wine. Feh. You can do better. This recipe is a lot tastier, and ironically pairs really well with a pork roast. Here's a helpful tip for cutting dried fruit: spray your kitchen scissors with Pam and cut fruit like apricots and dates. It goes a lot faster that way!



- 1 cup dried apricots, sliced in half
- ½ cup golden raisins
- ½ cup regular raisins
- 1 cup prunes, sliced in half
- 1 cup dates chopped in quarters, soaked in 1 cup of drinkable red wine
- 2 Granny Smith apples, peeled and chopped
- ½ lemon, juiced
- ½ tsp cinnamon
- 2 - 3 bananas, sliced medium



1 cup of shelled pistachios (salty or not, depends on your preference) You could also use sliced / slivered almonds.

Drain and reserve the red wine from the dates. Put the apricots, raisins, prunes and dates in your food processor and pulse until roughly chopped. Add the apples and pulse once or twice to mix. Add the lemon and the cinnamon. Put in the bananas and pulse once or twice to mix. Add some or all of the reserved date wine depending upon the consistency of the fruit. If you forgot to reserve it and threw down the sink that's OK, just pour from the bottle. Pulse once or twice to mix. Remove from the food processor and stir in the pistachios.