

Feast of Remembrance or Passover foods

(Also known as the Mystic Banquet, Feast of the Paschal Lamb, or Maundy Thursday)

Charoses

Also called Haroset or Charoset, Charoses are an integral part of every Passover Seder. It plays a very important part in the dinner itself, but is also looked forward to every year because of the wonderful flavor that it has. While most Americans celebrating Passover rely on a traditional Eastern European recipe mixing apples, almonds, spices, and red wine, Charoses in other countries use a wide variety of other ingredients native to their area, including bananas, apricots, coconut, oranges, dates, exotic nuts, and a wide variety of spices. If your family enjoys other fruits, nuts, and spices, start a new tradition and add them to your Charoses.

8 peeled and chopped apples
1 cup raisins
3/4 cup chopped toasted almonds
Freshly grated zest of one large orange
3 tablespoons freshly squeezed orange juice
3 tablespoons sugar
2 tablespoons red wine
1 teaspoon ground cinnamon
Pinch ground ginger

Mix together all of the ingredients. For a coarse chunky mixture, simply refrigerate until ready to serve. For a smoother more "mortar-like" mixture, blend very well by hand, or else pulse in a food processor or blender. Chill until ready to serve or serve at room temperature.

Makes 4 cups Charoses.

Preparation Time: 15 minutes

Total Time: 15 minutes

Matzo

Matzo, or unleavened bread, is available as a kosher cracker from most grocery stores and super markets.

Moror

Moror, or bitter herb, can be represented by fresh sliced or ground Horseradish. A dash of mustard added to ground horseradish results in a wasabi-like taste.

Lamb

A plate with a lamb shank bone and morsels of lamb on tooth picks are normally served. Lamb is available from Costco and most super markets.

Eggs --Eggs symbolize the perpetual cycle of life, from birth to death to re-birth. Eggs are available from most grocery stores and super markets, then hardboiled.

Greens -- Greens, usually fresh parsley or celery tops, represent re-birth and spring.

Salt or Salt Water -- The greens are traditionally dipped in salt water, which symbolizes the tears of the Hebrew slaves.

Wine -- The Cup of Wine (or purple grape juice) is commemorative of the promise made by God to Moses to redeem the Israelites by bringing them out of bondage.

Herzog 2001 Kosher Special Reserve Syrah (Edna Valley); or Van Duzer 2003 Estate Pinot Noir, (Willamette Valley); or Franzia Vinter Select Cabernet Sauvignon.

The ritual explains the meanings of these food items.