



Syrian Charoset with Apricots, Pistachios and Orange Blossom Water

Ingredients:

!For Charoset:

2 cups whole Turkish dried apricots

½ cup orange juice

¾ cup hot water

2 tablespoons coconut sugar or unrefined whole cane sugar

3 tablespoons freshly squeezed lemon juice

2 to 3 teaspoons orange blossom water

¼ cup shelled, unsalted pistachios or whole blanched almonds, coarsely chopped

!For Serving:

2 tablespoons shelled, unsalted pistachios, or whole blanched almonds, finely ground in the food processor

Directions:

Combine apricots, orange juice, water, and sugar in a small saucepan and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer, covered, until apricots are very soft and mushy, 30 to 40 minutes. (Make sure to stir every 5 to 10 minutes to prevent burning.)

Pour hot apricot mixture into a food processor and add the lemon juice and orange blossom water. Pulse 1 to 2 minutes until a smooth paste. Scoop out into a medium sized bowl and mix in the chopped nuts by hand. Cool to room temperature.

Serve charoset at room temperature in a small, decorative bowl garnished

with finely ground pistachios or almonds.