

## **Singapore Charoset**

1-15oz. bag apricots, chopped (2 cups)  
1-10 oz. chopped dates (2 cups)  
1-8 oz. figs, chopped (2 cups)  
1 cup golden raisins  
1 tsp. grated orange peel  
4 T honey  
2 cups orange juice  
1 cup chopped walnuts  
1 cup chopped almonds

Place chopped figs, apricots and dates in a bowl. Add the chopped nuts, raisins, orange peel and honey. Stir until mixed.  
Store overnight in refrigerator. If too dry, add more juice.

## **Yemenite Charoset**

15 dried figs, chopped  
15 medium pitted dates, chopped  
2-3 T. sesame seeds, lightly toasted  
1 tsp cinnamon  
1 tsp. ground ginger  
Dash of ground coriander or cardamom  
1 small chili or pinch of cayenne (more to taste)  
Dry red wine

Finely chop everything. Stir in enough wine to make a paste. Store in refrigerator. Serve at room temperature.

Makes about 2 cups.

## **Shitake Mushroom/Bell Pepper Matzah Kugel**

1 T vegetable oil  
1 sm. onion, diced  
1 leek, white part only, sliced  
1 cup chopped shitake mushrooms, stems removed  
1 med. red bell pepper, seeded and diced  
2 cups crushed matzah or farfel  
1 ½ cups low-fat chicken broth, warmed  
2 large eggs plus 2 large egg whites  
black pepper to taste  
1/8 tsp. salt

Preheat oven to 375. Lightly grease a shallow 6-cup casserole.

In a medium skillet, heat oil. Add onion & leek, cook until limp, about 10 minutes. Add the mushrooms and bell pepper, cook 5 min. more.

Place the matzah in a small bowl and cover with chicken broth. Allow to stand 5 min. Empty into a strainer and press out liquid.

In a large bowl, lightly beat the eggs. Add the cooked vegetables, matzah, pepper & salt. Mix well.

Put in casserole. Bake for 35 to 40 min, or until the top is brown and crisp. Serve immediately.

Makes 8 servings.