



Many people who attended Judaism Your Way's 8<sup>th</sup> night Seder requested the recipe for the Yemenite Haroset that was served. The original recipe was from *The Jewish Holiday Kitchen*, by Joan Nathan. [*Schocken Books, New York: 1988*]. That recipe also included 3 pomegranates, peeled and seeded, but since no pomegranates were available for our Seder, the version served was made only with the ingredients listed below.

## *Yemenite Haroset*

- **1 pound fresh dates**
- **1 pound raisins**
- **3/4 pound almonds**
- **1/2 pound walnuts**
- **1 tablespoon mixed spices (equal parts cinnamon, pepper, cumin, cardamom, cloves & ginger)**

**Chop the fruit and nuts in a food processor. Add the spices, adjusting each to taste.**