

# Song of Songs Charoset

**Song of Songs 2:2-5; 4:13-14**

## **Ingredients:**

- 1 pound of Medjool dates
- 1 cup of water
- Zest and juice from a single orange
- 1/2 cup of chopped walnuts
- 1/4 cup of lemon juice
- 1/2 teaspoon of cinnamon
- 1/2 teaspoon of ginger
- 1/2 cup of slivered almonds

## **Instructions:**

1. Prepare the ingredients: Pit and chop the dates. Sliver the almonds. Chop the walnuts. Toast almonds and walnuts in a dry skillet over medium heat until fragrant. Allow to cool.
2. Pour the water into a large saucepan.
3. Add the pitted dates, zest, and juice from an orange, lemon juice, cinnamon, and ginger.

# Song of Songs Charoset Continued

## Instructions Continued:

4. Bring the mixture to a boil.
5. Reduce the heat and allow it to simmer for approximately 10 minutes, or until the mixture has thickened and the dates have broken down.
6. Use an immersion blender or a food processor and puree the mixture for 20-30 seconds.
7. Gently stir the cooled nuts into the jam mixture.
8. Be sure to keep it stored in the refrigerator.

**Tip:** Don't puree the mixture too much. Be sure to leave some texture for added character.