

From Kitchens Around the Globe, JDC Rosh Hashanah Recipes

From Siberia: Baked Apples with Nuts in Honey

Adapted from recipe by Inna Vanetik, aged 73, who is a volunteer in JDC's Krasnoyarsk Hesed (community center).

Ingredients:

- 5-6 apples
- 2 cups of cedar nuts, pine nuts, or walnuts
- 4 teaspoons sugar
- 5 teaspoons of sweet liqueur
- 2 cups of butter (or parve margarine)
- 1 1/4 cups of honey
- 1/2 glass of red wine
- cinnamon to taste

Preparation:

- Heat oven at 325 degrees.
- Extract the apple core of each apple and place apples on a well-buttered cookie-sheet.
- Mix nuts with sugar and liqueur and put the mixture inside each apple.
- Pour cinnamon and put a piece of butter on top of each apple.
- Mix honey with wine into a sauce and pour over the stuffed apples.
- Bake for 25-30 minutes.
- Can be served with dairy or parve ice cream.