The Chicago Center
Digest
Mishna Berura
THE DAILY RESOURCE FOR MISHNA BERURA YOMI
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סימן תע"ג סעיף ה'

Halacha Highlight

Preparing *charoses* on Shabbos or Yom Tov

Rema Siman 473 Seif 5 (b)
וחרוסת יעשה עב
The *charoses* should be made thick

Rema writes that one should make the *charoses* thick to commemorate the mortar and then one should add some vinegar or red wine to commemorate the blood. One should make the *charoses* out of fruit to which the Jewish People are compared and it should be spiced with cinnamon or ginger which resembles straw, in that it is not crushed well and is long (מ"ב סק"נ), that was used to make mortar. Mishnah Berurah (ס"ק מ"ז) writes that one should preferably make the *charoses* before Yom Tov. However, if one did not prepare the *charoses* before Yom Tov it may be prepared on Yom Tov as well. It should be prepared before Yom Tov so that the *seder* could begin as quickly as possible without unnecessary delay. When preparing *charoses* on Yom Tov one may only prepare the quantity that he will need for that day. It is prohibited for one to intentionally prepare a large quantity of *charoses* so that he will have a sufficient quantity for both *sedarim*.

When Pesach coincides with Shabbos one should add the liquid to the *charoses* before Shabbos and if one forgot he should follow the guidelines presented in *siman* 321:16 and Mishnah Berurah's comments s.k. 68. Mishnah Berurah there suggests a number of options to prepare *charoses* on Shabbos without violating the prohibition against kneading. 1. One should pour the wine into the bowl first and then add the solid ingredients. 2. One should add a large quantity of wine so that he will produce a loose mixture rather than a thick mixture. 3. He should mix the ingredients with his finger rather than with a spoon or some other instrument. 4. If one did not even cut the fruit that he will use in the *charoses* he should cut the pieces larger than he normally would and should do so right before the meal.

Overview

Siman 473 Seif 5 (b):

If one does not have any of these vegetables he should take לענה or some other bitter vegetable. *Charoses* should be made thick to commemorate the mortar and then one should add vinegar or red wine to commemorate the blood. The *charoses* is made with fruit associated with the Jewish People, for example, apples, figs, nuts, pomegranates, almonds and we add spices like cinnamon, ginger which are similar to the straw used to mix the mortar.

- It must be fit for consumption, have sap, should have a light appearance rather than being dark green, but when using such vegetables one should not recite the *beracha* since we are not experts at these characteristics. (M.B. 46)
- Preferably it should be made before Yom Tov but if necessary it can be made on Yom Tov. (M.B. 47)
- The vinegar should come from wine or one should use red wine to soften it and to commemorate the blood. (M.B. 48)