

Recipe courtesy of Cathryn Candy



Home-made Mincemeat

Ingredients

- 375g/12ozs sultanas
- 375g/12ozs stoned raisins
- 375g/12ozs currants
- 8oz suet packet or block, you can use vegetarian if desired.
- 500/ 1lb cooking apples, cored and chopped weight
- 225g/8oz mixed peel
- 1lb sugar
- 1 tsp mixed spice
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 orange, zest and juice
- Brandy to taste or as desired.

Method

- Prepare apples leaving skins on, add some of the sugar and bring to the boil with a small amount of water.
- Discard the water.
- Chop the other fruit if necessary, then add the apple mix and rest of ingredients to a large bowl and mix well.
- Stand on the side for a couple of days mixing well 2/3 times daily.
- Prepare jars around 2lb size and nearly fill them do not press down your mixture in the jar. You will need 3 or 4 jars. Label and cover with wax discs and covers, **do not use sealing lids of any description**. Store for around 2 months in a dry dark cupboard. Use and treat as brought Mincemeat.