

## **My Mum's Mincemeat Recipe**

Makes about 5lbs

8oz (225g) cooking apples, peeled cored and finely chopped  
1lb (450g) currents  
1lb (450g) sultanas  
1lb (450g) raisins  
4oz (100g) mixed peel  
6oz (175g) grated suet (veg or animal)  
Grated rind and juice of 1 lemon  
1lb (450g) brown sugar  
½ level teasps **each** of cinnamon, ground cloves, ground nutmeg, ground allspice  
7flox (200ml) brandy

You can mix and match the dried fruit a little here, eg more sultanas, less raisins – whatever you like or have - without making too much difference

- Mix all the ingredients together in a large bowl, cover and leave for 2 days stirring occasionally ( twice a day is fine)
- Stir well, then pack into clean jam jars with lids
- Ideally leave for 2 weeks before using
- Keep in a cool dry place for up to a year