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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

 $\frac{1}{2}$ level teasp **each** of cinnamon, ground cloves, ground nutmeg, ground allspice 7floz (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