

# Mincemeat

## Ingredients

- 450 g Bramley apples, cored and chopped small (no need to peel them)
- 225 g shredded suet
- 350 g raisins
- 225 g sultanas
- 225 g currants
- 350 g soft dark brown sugar
- grated zest and juice 2 oranges
- grated zest and juice 2 lemons
- 4 level teaspoons mixed ground spice
- ½ level teaspoon ground cinnamon
- ¼ level teaspoon freshly grated nutmeg

## Equipment

- Large mixing bowl (oven proof bowl)
- Wooden spoon
- Tin foil
- Jars
- Wax discs (for storing)

**NOTE:** To sterilise jars, wash the jars and lids in warm soapy water, rinse well, then dry thoroughly with a clean tea cloth, place them on a baking tray and pop into a medium oven 180°C, for 5 minutes.

**Prep. time** 10 mins

**Cook time** 3 hours

**Oven temperature** 110° C

**Makes** approx. 1kg mincemeat

## Method

1. All you do is combine all the ingredients, in a large mixing bowl, stirring them and mixing them together very thoroughly indeed.
2. Then cover the bowl with a clean cloth and leave the mixture in a cool place overnight or for 12 hours, so the flavours have a chance to mingle and develop.

### Pre-heat the oven to 110°C.

3. Cover the bowl loosely with foil and place it in the oven for 3 hours, then remove the bowl from the oven. Don't worry about the appearance of the mincemeat, which will look like its swimming in fat! This is how it should look!
4. As it cools, stir it from time to time; the fat will coagulate and, instead of it being in tiny shreds, it will encase all the other ingredients. When the mincemeat is quite cold, stir well again.

### To store:

5. Pack in jars that have been sterilised (see note above). When filled, cover with waxed discs and seal. The mincemeat will keep for ages in a cool, dark cupboard.