

Becky Makes...

## MINCEMEAT

- 120g Shredded Suet (beef or vegetable)
- 200g Raisins
- 200g Sultanas
- 100g Currants
- 100g Chopped Apricots
- 100g Mixed Peel
- 100g Glacé Cherries, quartered
- 200g Soft Brown Sugar
- 1 Lemon (the juice and zest)
- 1 medium Cooking Apple, peeled and grated
- 1 level teaspoon Mixed Spice
- 2 tablespoons Brandy (or fresh Lemon or Orange Juice)

Makes about 1¼kg (3lb)

1. Wash and dry sufficient well-sealing glass jars to accommodate the mincemeat
2. Mix together all of the ingredients in a large mixing bowl
3. Divide the mixture into two equal halves and then using a food processor finely chop ("mince") one half of the mixture
4. Recombine the two halves of mixture and mix together thoroughly
5. Spoon the mixture into jars, then cover and label them
6. Keep in a cool place to mature for at least 3-4 weeks, turning the jar upside down occasionally to allow the juices in the mixture to permeate throughout.
7. Use this mincemeat in your mince pies for Christmas of course, but also in making or enhancing many other dishes – watch out for my own suggestions here and on You Tube!



For a Demonstration of this recipe find me on YouTube:

[https://www.youtube.com/watch?v=Z\\_yvmVYi1AQ](https://www.youtube.com/watch?v=Z_yvmVYi1AQ)