

# Homemade Christmas Mincemeat



Makes 6 lb (2.75 kg)

- 1 lb cooking apples, cored and chopped small (no need to peel)
- 8 oz (225 g) shredded suet (obtain from a butcher)
- 12 oz (350 g) Thompson raisins
- 8 oz (225 g) sultanas
- 8 oz (225 g) currants
- 8 oz (225 g) mixed candied peel, finely chopped
- 12 oz (350 g) soft dark brown sugar
- The grated zest and juice of 2 oranges
- The grated zest and juice of 2 lemons
- 2 oz (50 g) slivered almonds
- 3 ½ tsp mixed ground spice (1¼ tsp cloves, 1¼ tsp ginger, 1 tsp mace)
- 1 tsp cinnamon
- Nutmeg, grated (½ a whole nutmeg)
- 6 tablespoons brandy or dark rum

1. Combine all ingredients except alcohol in a large bowl; mix thoroughly; cover with a clean cloth.
2. Leave in a cool place for 12-15 hours.
3. Preheat the oven to 225°F, cover loosely with foil and place in the oven for 3 hours.
4. Remove from the oven, stir thoroughly, allow to cool.
5. When completely cool, stir in the alcohol.
6. Can be stored in clean jars with wax topping or in freezer for up to a year.

## Some notes:

- The suet will encase all the fruit and other bits, thus sealing in their juices.
- We obtain our suet from Chilvers Meats (on county road 5, west of Foxboro) – about \$3 for 12 pounds of it. The rest is used up over the winter in the suet feeder.
- We use rum in our mincemeat as our Christmas cake (the Creole one) already has brandy in it; no need to overdo the flavors.
- Coarse grater on a food processor will quickly shred apples and suet.
- A Microplane® grater will do the best job of zesting the oranges and lemons.

Adapted from *Delia Smith's Christmas*, BBC Books.

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