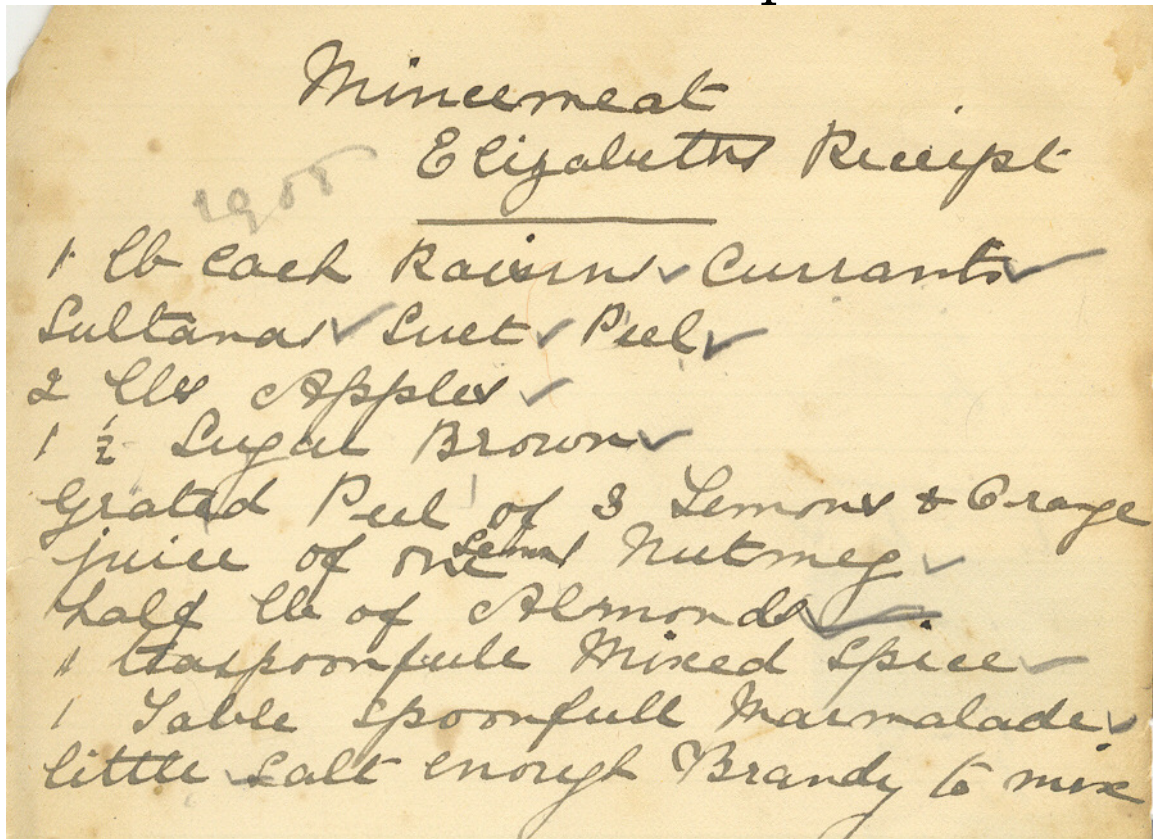


Mincemeat Recipes



Elizabeth Fletcher- recipe from about 1908

Mincemeat.

6oz currants,
6 oz chopped sultanas,
6 oz chopped raisins,
4oz chopped prunes,
6 oz chopped dried apple rings,
8 oz vegetarian suet,
1 1/2 oz light brown muscovado sugar,
1 tsp ground cloves,
1 tsp mixed spice
1 tsp ground nutmeg,
Grated rind and juice of 2 lemons,
Grated rind of one orange,

8 oz fresh chopped cranberries,
1 large cooking apple chopped
8 fluid oz Grand Marnier

Put all dried fruit in a bowl. Add suet, sugar, lemon and orange rind, lemon juice and Grand Marnier. Stir and add more liquid if necessary. Spoon into sterilized jars and cover. Leave for at least two days before use.

Pat Newton(nee Turner) recipe from 2001

Mincemeat

1lb sultanas

1lb currants

$\frac{3}{4}$ lb raisins

1lb dates

6 oz almonds

1lb cooking apples (cored, peel on)

grated rind & juice 2 lemons

1 tsp nutmeg

1 tsp cinnamon

glass or 2 of brandy!

Chop, mix, mature airtight container 1 week

then put in jars

Pat Powell (nee Newton) recipe from about 1987