

Apple Mincemeat

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This fruity mincemeat is chock-full of fruit and almonds, as well as plenty of spices. It's an easy mincemeat to make and is great for those who like currants, raisins, and a more traditional flavour to their mincemeat.

Ingredients:

4 large apples, peeled, cored and grated
100g sultanas
100g raisins
100g currants
350g light brown sugar
100g dried cranberries
100g shredded suet
100g flaked almonds
100ml brandy
Zest and juice one lemon
Zest and juice one orange
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. ground cloves
1/2 tsp. allspice

Directions:

1. Place the grated apple, along with any apple juice, the sugar, orange and lemon juice and zests into a large saucepan. Bring to a simmer and stir until all of the sugar has dissolved.
2. Turn off the heat and stir in the spices, the dried fruit and the brandy. Leave the pan to one side to cool, then stir in the shredded suet and the almonds.
3. Spoon into sterilised jars and leave in a dark place for a week or so before using.

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