

Pear Mincemeat

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This mincemeat is completely different to the usual mincemeat you find around Christmastime and it is chock-full of pears. Make sure to use nice ripe pears and where possible, buy your pears from a farm shop as they will be sweeter and most probably a little bit cheaper.

Ingredients:

3.75kg pears, peeled, cored and chopped
1 apple, peeled, cored and chopped
1 orange, quartered
1 lemon, quartered
1.25kg caster sugar
400g sultanas
400g currants
225ml grape juice
225ml cider or white wine vinegar
1 tsp. salt
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves

Directions:

1. In a large cooking pot, combine the sugar, salt, cinnamon, allspice, and cloves. Mix well and then add the chopped pear, quartered orange and lemon, and the apple.
2. Stir in the grape juice and vinegar and then add the sultanas and currants.
3. Bring to a simmer and cook, uncovered, until thick and gooey.
4. Spoon the mincemeat into sterilised jars. The mincemeat will keep for up to a year if put into well-sealed jars.

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