

Traditional Suet Mincemeat

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This mincemeat recipe contains shredded suet and plenty of spice. It's one of the more traditional mincemeat recipes, but you can change it according to what you have in the cupboard and who you're making the mince pies for.

Ingredients:

250g currants
250g dark muscovado sugar
300g mixed raisins and sultanas
125g eating apple, cored and cubed
125g shredded suet
85g chopped mixed peel
85g toasted flaked almonds
75ml whisky
Zest and juice of one orange
1 tsp. grated nutmeg
1 tsp. allspice
1 tsp. cinnamon

Directions:

1. Chop the dried fruit to ensure that everything is of a similar size.
2. Mix together the dried fruit, suet, apple, peel, almonds, sugar, whisky, orange zest and juice, nutmeg, allspice and cinnamon.
3. Spoon the mixture into sterilised jars. Make ahead of time in November ready for eating in December.
4. Stir once or twice during the maturation period.

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