

Happy Christmas Festive Mincemeat

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Ingredients:

- 120g Raisins
- 80g Sultanas
- 25g Chopped mixed peel
- 120g Soft dark brown sugar
- 200g Cooking apples, peeled cored & roughly grated
- 80g shredded vegetable suet
- Finely grated zest & juice of 1 orange
- Finely grated zest & juice of 1 lemon
- 2 tsp ground mixed spice
- 1 tsp freshly grated nutmeg
- 50ml Brandy

Directions:

1. Place all the ingredients, except the brandy, in a mixing bowl and mix together thoroughly. Cover and leave to stand in a cool place overnight to allow the flavours to develop.
2. The next day, preheat oven to 120 degrees centigrade/gas mark 4.
3. Transfer the mincemeat into a deep roasting tin and cover with foil, bake for 2 hours. Remove from oven and allow to cool slightly before adding brandy.
4. Spoon the warm mincemeat into sterile jars, cover with lids and seal, once cold store in a cool dry cupboard.
5. Can be consumed after 2 weeks but preferably 6 weeks.
6. Unopened jars will keep for 6 months.

