

Excellent Mincemeat

Ingredients

3 large lemons, 3 large apples, 1 lb. of stoned raisins, 1 lb. of currants, 1 lb. of suet, 2 lbs. of moist sugar, 1 oz. of sliced candied citron, 1 oz. of sliced candied orange-peel, and the same quantity of lemon-peel, 1 teacupful of brandy, 2 tablespoonfuls of orange marmalade.

Method

Grate the rinds of the lemons; squeeze out the juice, strain it, and boil the remainder of the lemons until tender enough to pulp or chop very finely. Then add to this pulp the apples, which should be baked, and their skins and cores removed; put in the remaining ingredients one by one, and, as they are added, mix everything very thoroughly together. Put the mincemeat into a stone jar with a closely-fitting lid, and in a fortnight it will be ready for use.

Source: Mrs Beeton's Book of Household Management (1861)

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