

# Lemon Mincemeat

## Ingredients

2 large lemons, 6 large apples, 1/2 lb. of suet, 1 lb. of currants, 1/2 lb. of sugar, 2 oz. of candied lemon-peel, 1 oz. of citron, mixed spice to taste.

## Method

Pare the lemons, squeeze them, and boil the peel until tender enough to mash. Add to the mashed lemon-peel the apples, which should be pared, cored, and minced; the chopped suet, currants, sugar, sliced peel, and spice. Strain the lemon-juice to these ingredients, stir the mixture well, and put it in a jar with a closely-fitting lid. Stir occasionally, and in a week or 10 days the mincemeat will be ready for use.

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

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