

# Mincemeat

## Ingredients

2 lbs. of raisins, 3 lbs. of currants, 1-1/2 lb. of lean beef, 3 lbs. of beef suet, 2 lbs. of moist sugar, 2 oz. of citron, 2 oz. of candied lemon-peel, 2 oz. of candied orange-peel, 1 small nutmeg, 1 pottle of apples, the rind of 2 lemons, the juice of 1, 1/2 pint of brandy.

## Method

Stone and cut the raisins once or twice across, but do not chop them; wash, dry, and pick the currants free from stalks and grit, and mince the beef and suet, taking care that the latter is chopped very fine; slice the citron and candied peel, grate the nutmeg, and pare, core, and mince the apples; mince the lemon-peel, strain the juice, and when all the ingredients are thus prepared, mix them well together, adding the brandy when the other things are well blended; press the whole into a jar, carefully exclude the air, and the mincemeat will be ready for use in a fortnight.

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

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