# Mincemeat

*Suet, raisins, currants, sugar and candied peel mixed with boiled lemons, baked apples and brandy.*

Makes
1 batch

Kind
Sauces and preserves

From
United Kingdom

Source
The Book of Household Management, 1861

**Allergens**

**Check the label for**

**wheat (gluten)**: shredded suet
**sulphites**: raisins, currants, candied citron, candied orange peel, candied lemon peel, orange marmalade

Contains alcohol.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

## Ingredients

- [ ] 3 lemons, large
- [ ] 3 apples, large
- [ ] 450 g raisins, stoned
- [ ] 450 g currants
- [ ] 450 g shredded suet
- [ ] 900 g sugar
  In the source: “2 lbs. of moist sugar”
- [ ] 28 g candied citron, sliced
- [ ] 28 g candied orange peel, sliced
- [ ] 28 g candied lemon peel, sliced
  In the source: “the same quantity of lemon-peel”
- [ ] brandy, a teacupful
  In the source: “1 teacupful of brandy”
- [ ] 2 tablespoons orange marmalade

### You will need

- a stone jar with a closely fitting lid

## Method

1. [ ] Grate the rinds of the lemons. Squeeze out the juice and strain it.
2. [ ] Boil what is left of the lemons until tender enough to pulp or to chop very finely.
3. [ ] Bake the apples, remove their skins and cores, and add them to the lemon pulp.
4. [ ] Put in the remaining ingredients one by one, mixing everything very thoroughly as each is added: the grated rind and strained juice of the lemons, the raisins, currants, shredded suet, sugar, candied citron, candied orange peel, candied lemon peel, brandy and orange marmalade.
5. [ ] Put the mincemeat into a stone jar with a closely fitting lid. It will be ready for use in a fortnight.

### Notes

- Beeton says this mincemeat should be made in the first or second week of December.[1]
- For a mincemeat that is to be kept, the United States National Center for Home Food Preservation gives another recipe, of suet, meat, apples, raisins and cider: it is simmered for an hour and then processed in

quart jars in a pressure canner for 90 minutes.[2]

- Her mince pies, made of puff paste and filled with the book's other mincemeat, are marked "seasonable at Christmas time".[1]

## The apples

The recipe asks for three large apples, baked, with their skins and cores removed, and names no variety.[1]

## This recipe

It follows The Book of Household Management. The source uses British measures (pounds, ounces and imperial pints); the metric and US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

**What was changed:** The source measures the brandy as "1 teacupful" and nowhere says what a teacupful holds, so the line keeps the source's words and carries no amount. Its "moist sugar" is listed as sugar, with its own words beside the line: the book does not say what kind of sugar it means. After "1 oz. of sliced candied orange-peel" it asks for "the same quantity of lemon-peel", which we read as an ounce of sliced candied lemon peel. It says the mincemeat will be ready for use in a fortnight and gives no other direction for keeping it; we add none. It does not say when the grated rind and strained juice of the lemons go in; we add them with the remaining ingredients. It gives no time or heat for boiling the lemons or baking the apples, and we add none. It says only "suet" here; the recipe before it says beef suet. Pounds and ounces are the same in the British and American systems; the metric quantities are our conversions. The steps are in our own words.

How the recipes are chosen and converted

## Sources


1. The Book of Household Management (https://www.gutenberg.org/ebooks/10136), Isabella Beeton; published by S. O. Beeton; Project Gutenberg, 1861.
2. Festive Mincemeat Pie Filling (https://nchfp.uga.edu/how/can/canning-fruits-and-fruit-products/pie-fillings/festive-mincemeat-pie-filling), National Center for Home Food Preservation, University of Georgia; adapted from the United States Department of Agriculture's Complete Guide to Home Canning (Agriculture Information Bulletin No. 539), revised 2015.


From The World of Apples, apple.io/recipes/mincemeat/