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
- [ ] 1 pound raisins, stoned
- [ ] 1 pound currants
- [ ] 1 pound shredded suet
- [ ] 2 pounds sugar
  In the source: “2 lbs. of moist sugar”
- [ ] 1 ounce candied citron, sliced
- [ ] 1 ounce candied orange peel, sliced
- [ ] 1 ounce 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/