

## **Mincemeat**

**500 g/1 lb currants, chopped**  
**500 g/1 lb golden raisins, chopped**  
**500 g/1 lb seedless raisins, chopped**  
**500 g/1 lb cut mixed peel**  
**125 g/4 oz blanched almonds, finely chopped**  
**500 g/1 lb cooking apples, peeled, cored and coarsely grated**  
**500 g/1 lb soft dark brown sugar**  
**250 g/8 oz shredded suet, chopped**  
**1 tsp ground or grated nutmeg**  
**1 tsp ground cinnamon**  
**1 tsp mixed spice**  
**grated rind of 2 lemons**  
**juice of 1 lemon**  
**2-4 tbsp brandy**

**Put the currants, golden raisins, raisins, mixed peel, and almonds into a large bowl. Add the apples, sugar, suet, spices, and lemon rind and juice and stir to mix thoroughly. Cover the bowl with plastic wrap and leave to stand for 2 days. Remove the plastic wrap and stir the mincemeat again very thoroughly pouring off any excess liquid. Stir in the brandy. Pack the mincemeat into clean, sterilized jars and seal well. Label and store in a cool dry place for about 6 weeks before use.**