

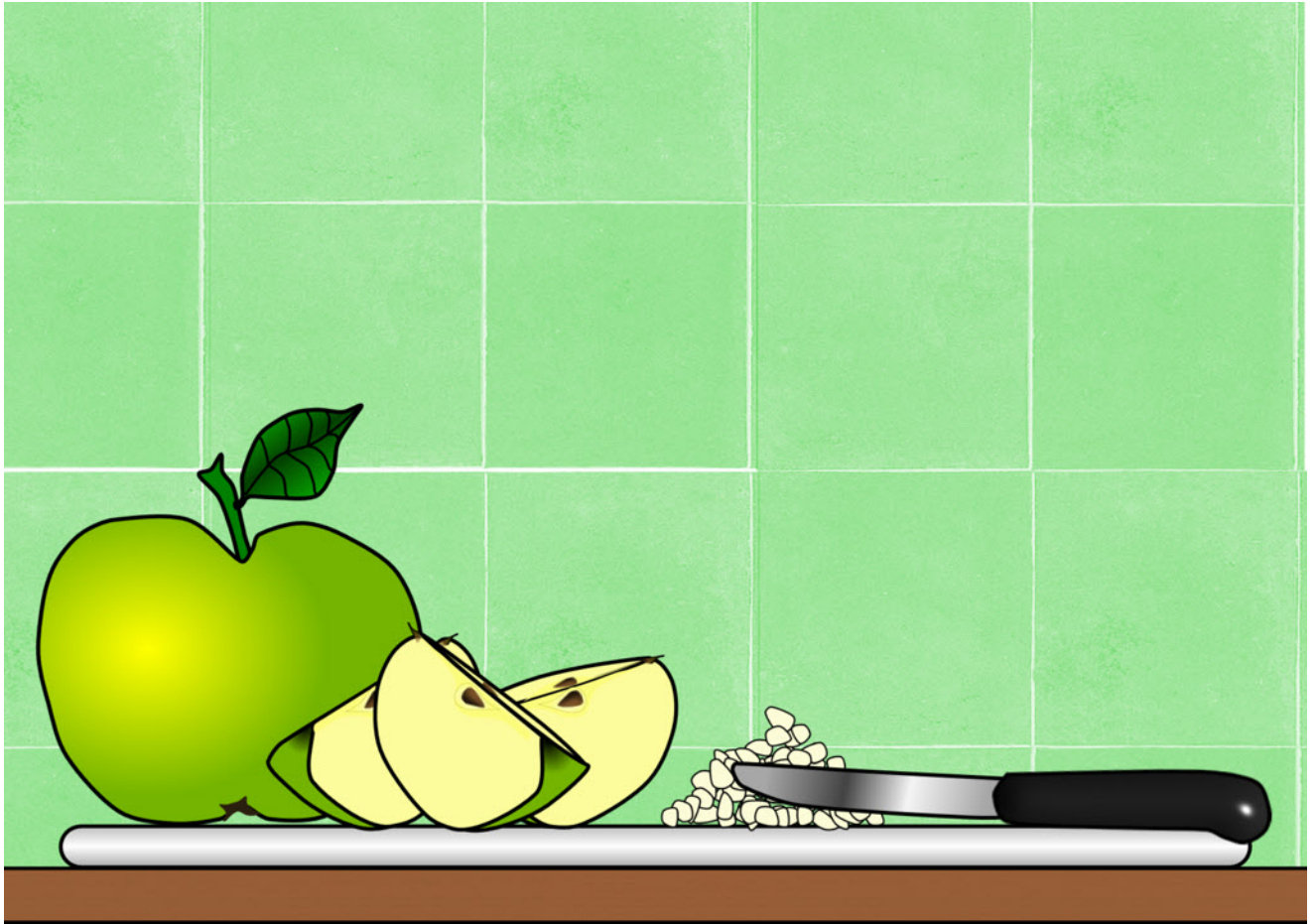
Recipe for Mincemeat



You will need:

- 1750g mixed dried fruit
- 500g cooking apples
- 500g suet
- 100g blanch almonds
- 450g brown sugar
- 1tsp ground cinnamon
- 2tsp ground spice
- 1 large lemon
- 7 sterilised jam jars

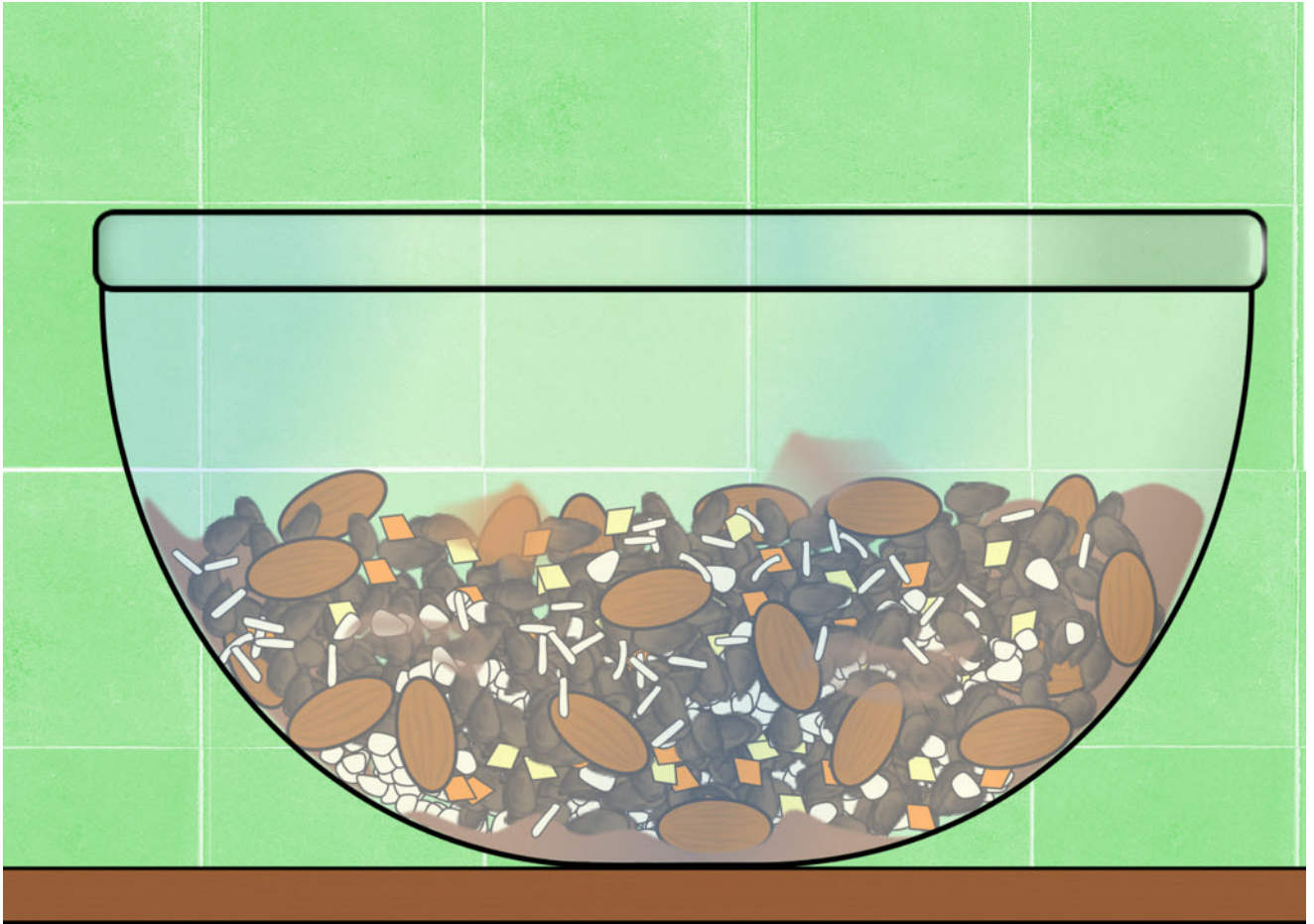
Recipe for Mincemeat



1.

Peel, chop and core the apples.

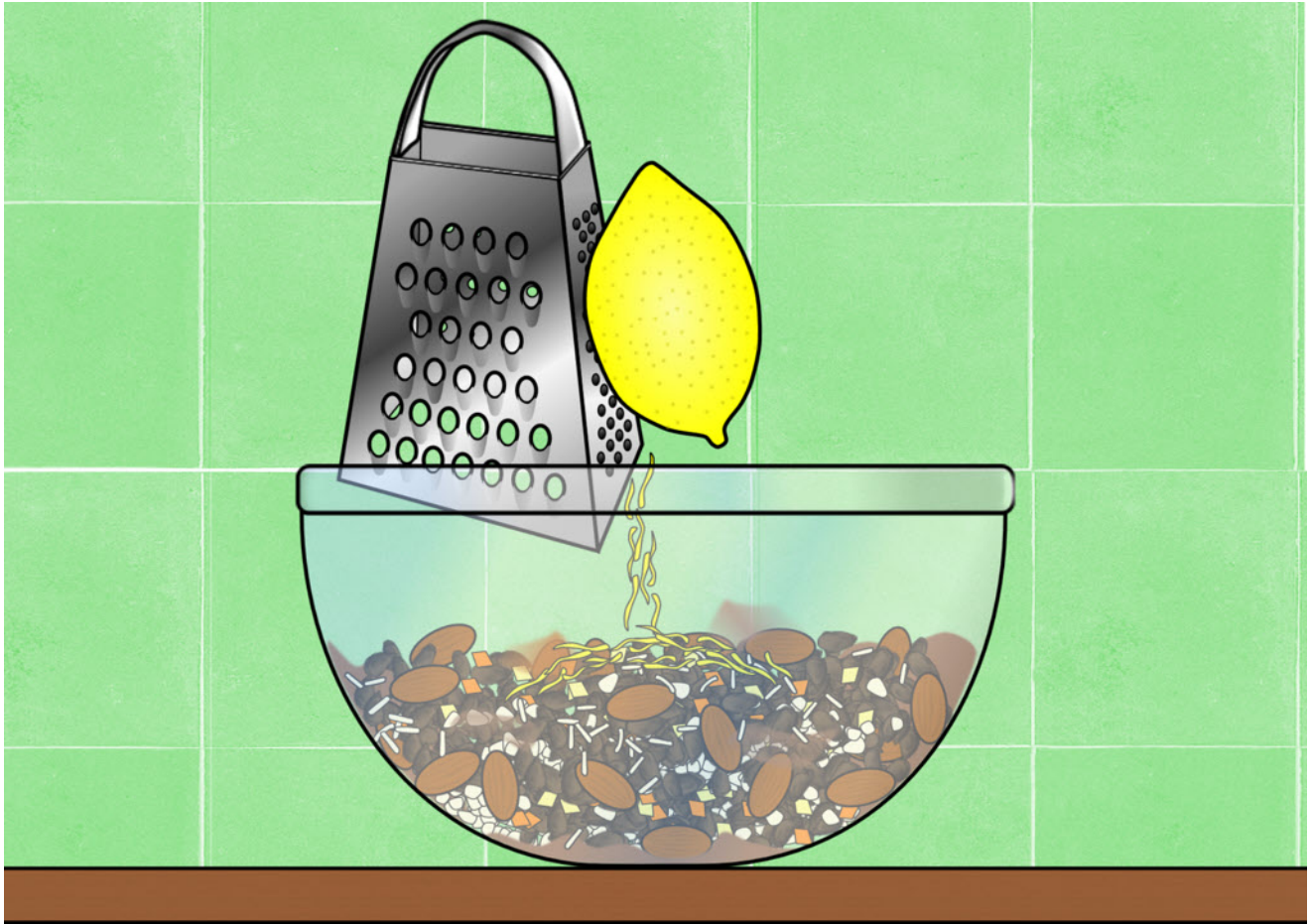
Recipe for Mincemeat



2.

Put all of the ingredients
except the lemon into a
mixing bowl.

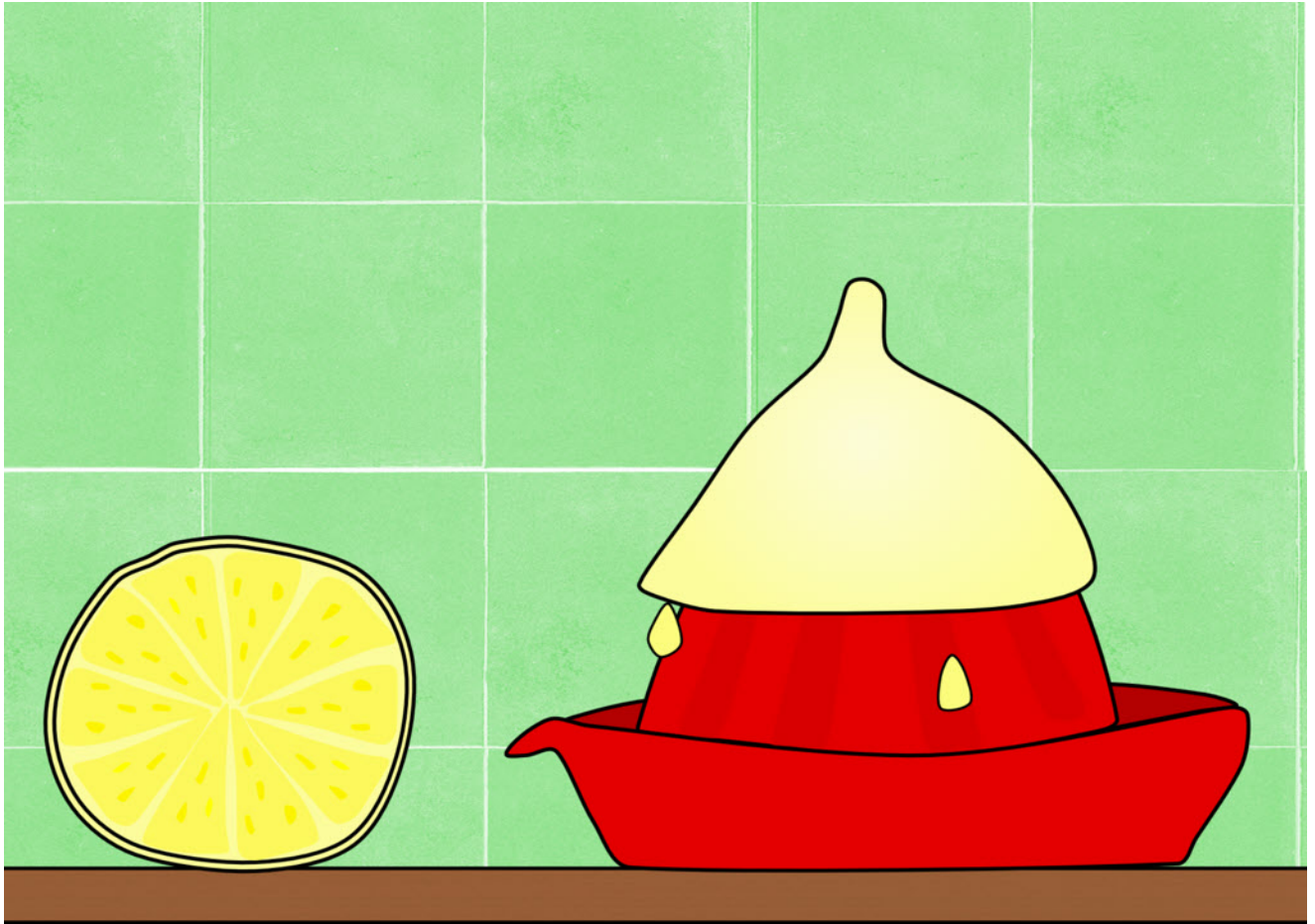
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3.

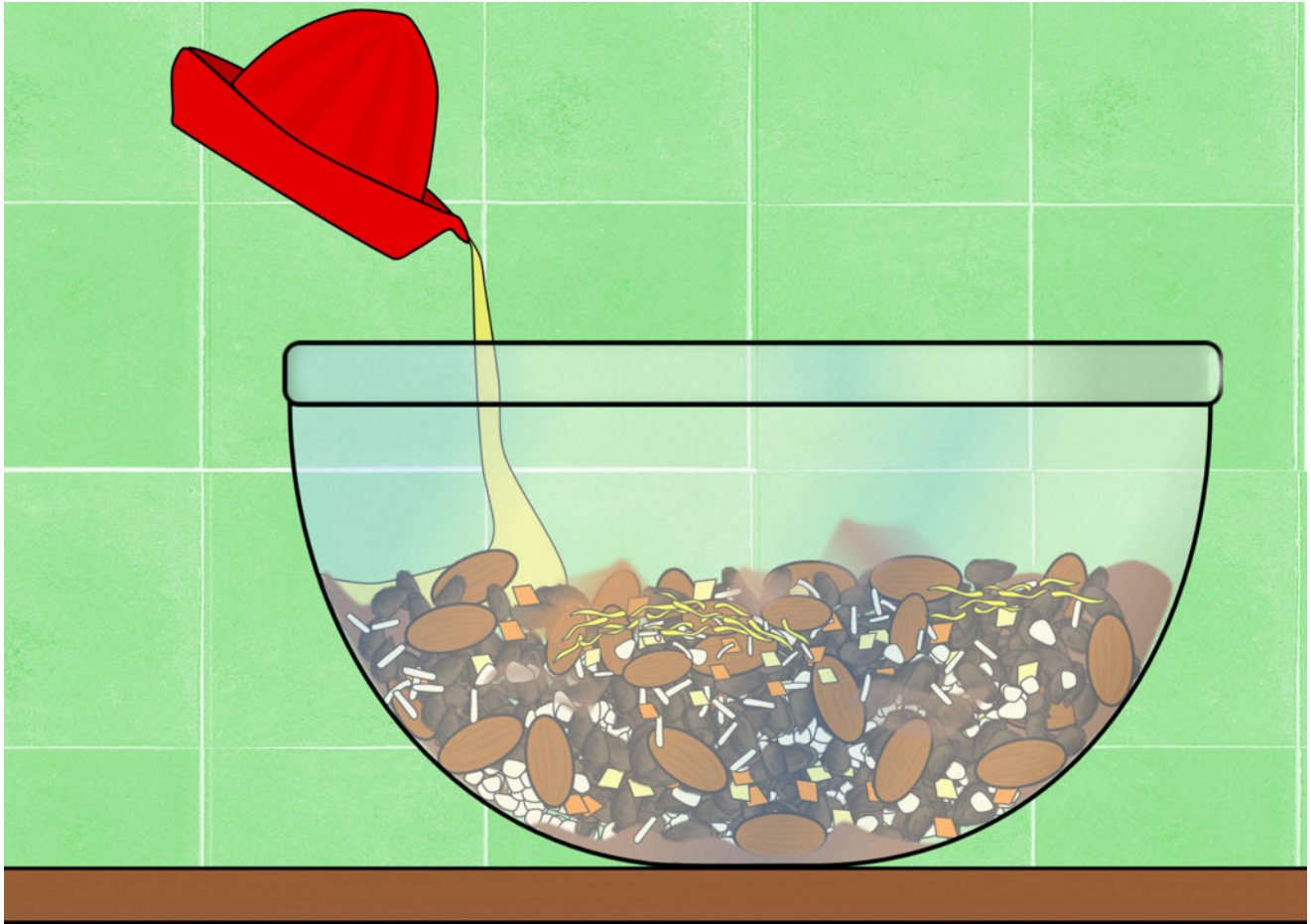
Grate the zest of the lemon
into the bowl.

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4.
Juice the lemon.

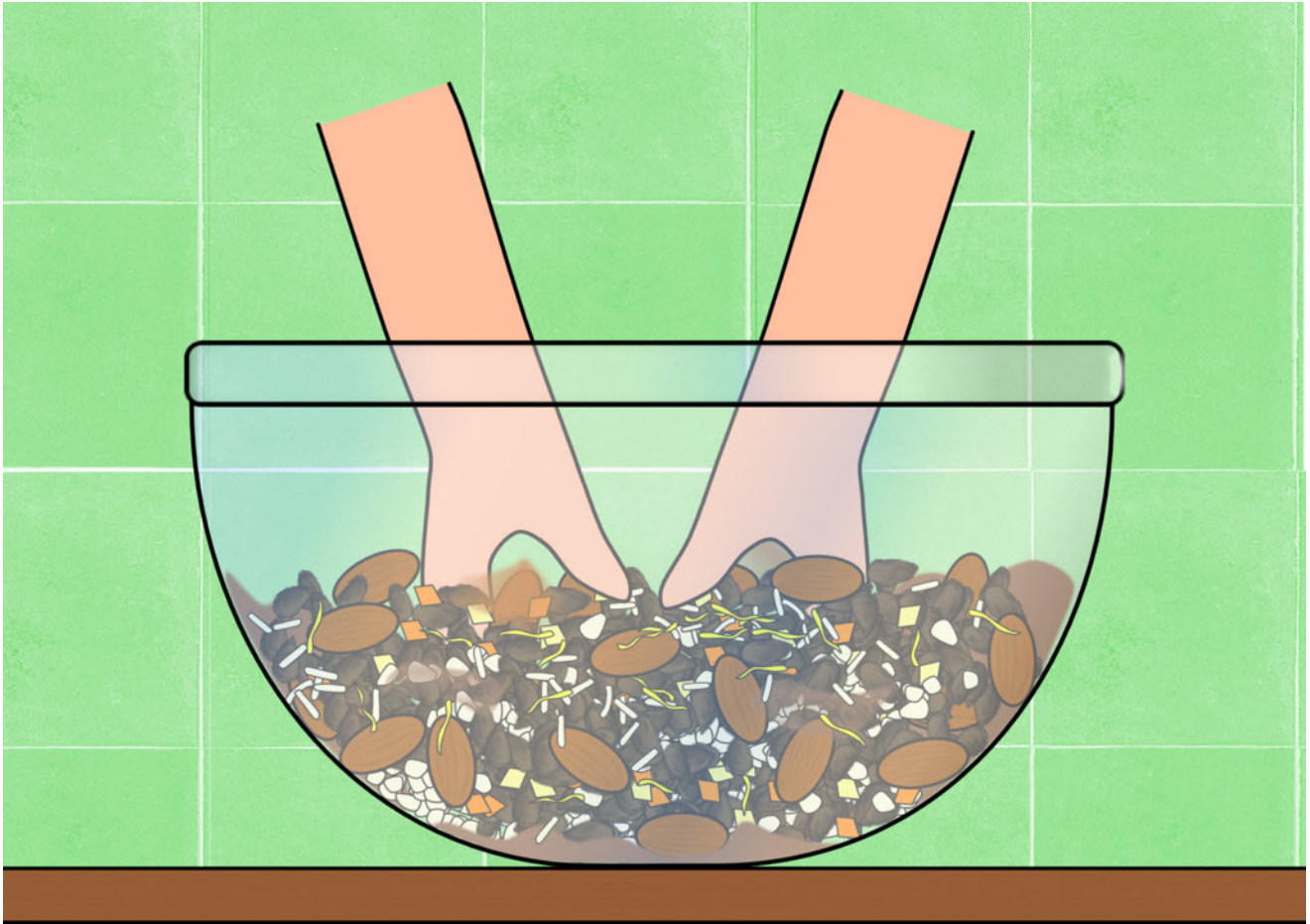
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5.

Add the lemon juice to
the mixture.

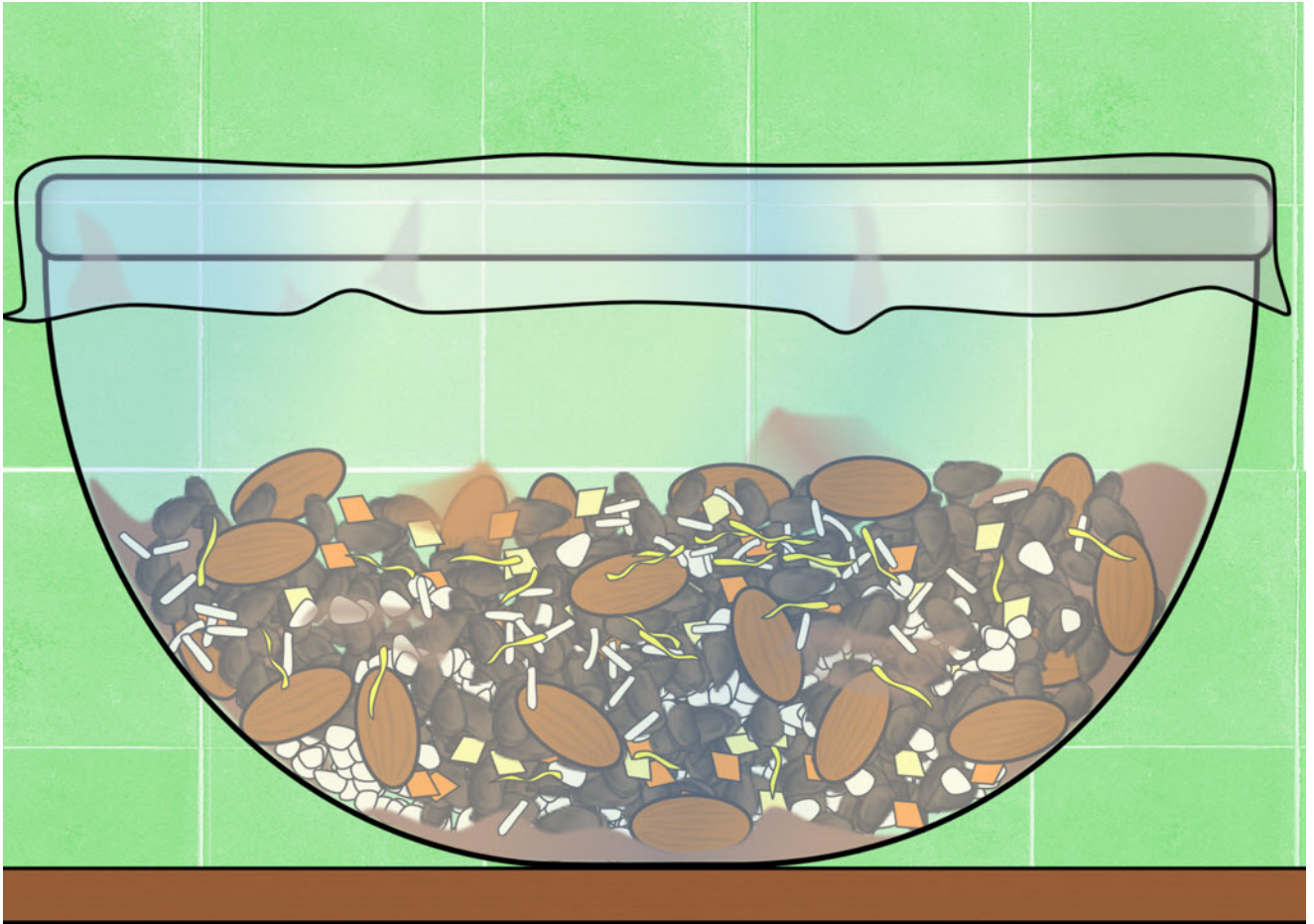
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6.

Mix everything up well
with clean hands.

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7.

Cover with cling film and
leave for 24 hours.

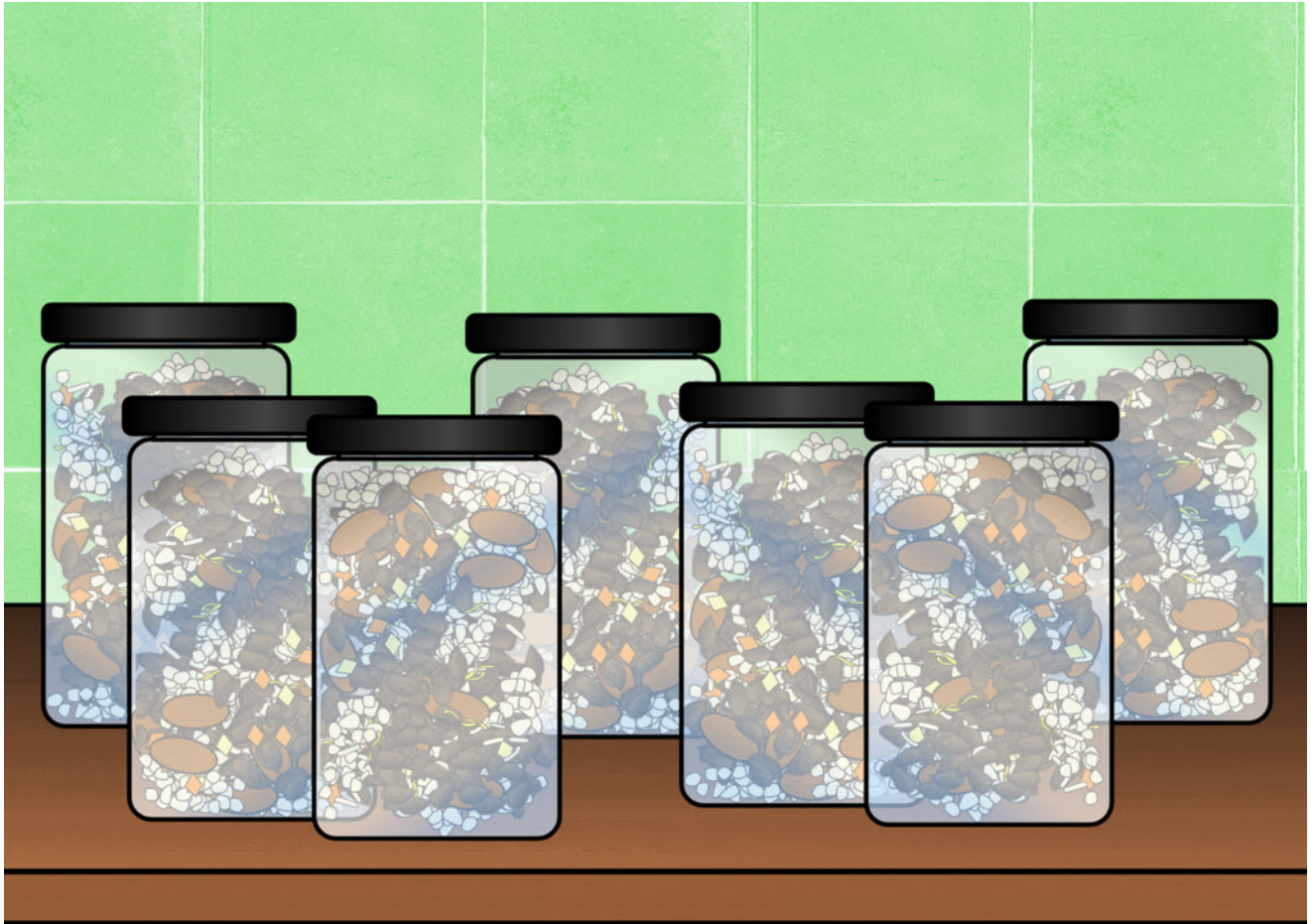
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8.

Spoon the mixture into the jars.

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9.

Screw on the tops tightly to keep.
Use your mincemeat to fill
delicious Christmas mince pies.

