

## TRADITIONAL ENGLISH MINCEMEAT FILLING

from Pat Angus

(member of the Fremont Garden Club and a dual US / England citizen)

Makes about 12 cups of filling. Make this ahead of time so that the flavors have a few weeks to develop. Use this not only in little tart shells but also in cheesecakes, cookies, coffee cakes, in steamed Christmas puddings, or over ice cream.

### Ingredients:

2 large green apples, peeled, cored and finely chopped

8 oz shredded suet (You will probably need to find a British food shop\* to obtain this. You can also use the suet you can get in the grocery store, but this is time consuming as you have to grate it. Vegetable shortening or vegetable suet can be substituted for a vegetarian version.)

1 ½ cups brown sugar

2 1/3 cups raisins, chopped

1 ½ cups golden raisins

1 ½ cups currants

¾ cup mixed candied fruits

3 ½ oz chopped almonds

1 Tbs mixed spice

½ tsp freshly ground nutmeg

½ tsp ground cinnamon

2 tsp orange zest

1 tsp lemon zest

1 cup orange juice

½ cup lemon juice

5 oz brandy, divided

### Directions:

Combine all ingredients with ½ cup of the brandy in a large bowl.

Mix thoroughly and spoon into sterilized warm jars.

Use a skewer to remove air bubbles and pack the mixture in firmly.

Leave a 5/8 inch space at the top of each jar and wipe the jar rim clean with a cloth.

Spoon the remaining brandy over the surface of the mince and seal the jars. Process this according to the directions for your region.

Label and date the jars.

\*There is a British food shop in Greenland, NH that is called 'British Aisles'.