



Sarah's Nutty Mincemeat

Sarah's servings: 1 x 1ltr Jar or 4 x 250ml Jars, Sarah's skill: Easy

Ingredients

550g Mixed Dried Fruit
150g Dried Cranberries
100g Candied chopped peel
1 Bramley apple peeled & grated
120g Vegetable suet
50g Chopped hazelnuts
50g Chopped blanched almonds
50g Chopped walnuts
250g Soft dark brown sugar
1 Orange (juice & rind)
1 tsp Mixed spice
1/2 tsp Ground cinnamon
1/2 tsp Ground ginger

1/2 tsp Freshly grated nutmeg
250ml Brandy

Method

- Put all the ingredients (except brandy) into a large pan.
- Simmer and stir for about 5-10 minutes for the sugar to dissolve and it starts to thicken slightly.
- Set the pan aside to cool.
- Sterilise the jars and lids either in a hot dishwasher or in the oven at 160 degrees centigrade (140 fan) for 30 minutes.
- When the mixture is cool add the brandy and stir until it is fully incorporated- it will be much thinner but will thicken in the jars.
- Spoon the mincemeat into the jars and use a spoon to press it down.
- Seal the jars and label.