



# Homemade Christmas mincemeat

## Makes 6 x 350g/12oz jars

Preparation time overnight

Cooking time over 2 hours

By Delia Smith

### Description

Tip: Vegetarians can make this mincemeat happily, using vegetarian suet. And if you don't want the full quantity, make half. To sterilise preserving jars, wash them in warm soapy water, rinse and dry, then pop them in a medium oven for 5 minutes.

### Ingredients

450g/16oz Bramley apples, cored and chopped small (no need to peel)

225g/8oz shredded suet

350g/12oz raisins

225g/8oz sultanas

225g/8oz currants

225g/8oz whole candied peel, finely chopped

350g/12oz soft dark brown sugar

grated zest and juice of 2 oranges

grated zest and juice of 2 lemons

50g/2oz whole almonds, cut into slivers

4 tsp mixed ground spice

½ tsp ground cinnamon

nutmeg, for grating, to taste

6 tbsp brandy

### Method

Description: Once again, over the years we have never found a match for this mincemeat recipe, so if I can persuade you to make it, you will never want the bought stuff ever again. It really is dead simple to make, though in the past people used to have trouble storing it. This was because the high percentage of apples oozed too much juice and the juice started to ferment. In the following recipe the mincemeat is placed in a barely warm oven and so the suet gradually melts and as this happens it coats all the fruits, including the apples, sealing in the juices.

All you do is combine all the ingredients, except for the brandy, in a large mixing bowl, stirring them and mixing them together very thoroughly indeed. Then cover the bowl with a clean tea towel and leave the mixture in a cool place overnight or for 12 hours, so the flavours have a chance to mingle and develop.

After that preheat the oven to 120C/250F/Gas ¼, cover the bowl loosely with foil (remove the tea towel) and place it in the oven for three hours. Then remove the bowl from the oven and don't worry about the appearance of the mincemeat which looks positively swimming in fat. This is how it should look. As it cools, stir it from time to time; the fat will coagulate and, instead of it being in tiny shreds, it will encase all the other ingredients.

When the mincemeat is quite cold stir in the brandy. Pack in sterilised jars, cover with wax discs and seal. It will keep in a cool, dark cupboard indefinitely, but I think it is best eaten within a year of making.

Use this mincemeat in Delia's [traditional mince pies](#).

(c.) Delia's Happy Christmas, Ebury Press

Show me more [dried fruit recipes](#)

Find out more about these ingredients and techniques: