Amish Mincemeat

- 21/2 gallons apples, cut fine
- 1 gallon beef meat, ground and cooked
- 4 lbs. raisins
- 6 quarts cherries (sour)
- 2 quarts beef broth
- 2 quarts dark Karo
- 5 lbs. brown sugar
- 1 cup white sugar
- 2 tablespoons cloves
- 3 tablespoons cinnamon
- 3 tablespoons allspice
- 2 tablespoons nutmeg
- 2 tablespoons salt
- 1 quart vinegar

If you have strong vinegar just add 1 pint or to suit taste. Mix sugar with spices and then mix all together. Fill jars and cold pack for 30 minutes.