

Susan Small's Mother's Mincemeat

By Nancy Short Logan on Monday, September 9, 2013 at 11:27am

Mincemeat

1 cup ground suet

1 quart boiled meat (beef or venison) ground up.

3 quarts ground or chopped apples

2 lbs. raisins ground up

1 lb. raisins left whole

1 pint vinegar

1 pint molasses

1 pint sugar or Karo syrup

2 tsps. Each cloves, cinnamon, allspice, nutmeg

You may add apple juice if too dry or you may want more sugar if apples are not very sweet. If you like you can add candied fruit.

I cook mine in a large roaster in oven, stir oven, it is not apt to burn this way, cook slowly for several hours. (she did not give the canning directions, nor does it say how much it makes, this recipe is written exactly as she gave it to me, I know in later years she used to freeze it.)