

Mincemeat

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I promised you a recipe for Mincemeat, this recipe stores very well and cans even better. I kept this under refrigeration for a year and it was still fine.

Now plum pudding, although rather Victorian, is a great dessert or side. Even though it is a little drawn out, this recipe makes the process a lot shorter because instead of taking the process for pudding from start go you just use the mincemeat and take the recipe to its end. IE: boiling and settling.

1 cup molasses
5 lb. ground OR chopped venison or beef
6 large tart apples, peeled, cored and chopped
2 large containers of candied fruit mix
Zest of 1 orange
1 cup orange juice

1 TB lemon juice
1 TB clove
2 TB cinnamon
1 large box of white raisins, seedless
1 large box of raisins, seedless
2 cups whiskey
1 cup brown sugar

Thoroughly cook and brown beef, add remaining ingredients, except the molasses. Cook for 2 hours. Add the molasses and cook an additional 15 mins.

Now as I stated, this recipe refrigerates well and it preserves even better, from experience - in mason jars, sealed over 2 years without any degradation of product. This makes an excellent holiday pie as well as a "base" for plum pudding.

In Our Service Kyrin/John