

# ***Mawsley WI Meeting 13<sup>th</sup> November 2019***

***Luxury Mincemeat by  
Rosemary Jameson***



Chopping.....



Squeezing.....



Laughing...



Grinding...



Stirring...



Stir harder!

And there's more.....

More stirring...!



Measuring...!



Filling...!



Jarring...?



Discussing?



& Licking.....tsk...tsk



## *Recipe*

### **Ingredients**

450g/1 lb of the following: prepared chopped cooking apples; muscovado sugar; currants; raisins & sultanas

Grated zest & juice of 1 lemon & 2 oranges

1 heaped teaspoon mixed spice

1 teaspoon freshly ground nutmeg

225g/8oz butter & 20 ml brandy, if liked.

Wash 6-7 1lb jam jars & put into warm oven to dry & sterilise

Gently melt butter in a large pan, add apple, zest & juices and simmer for few mins to soften apple

Add all remaining ingredients except for brandy

Stir thoroughly & cook for further 15 mins

Remove from heat & stir in brandy. Pot up into jars & seal. (Mincemeat keeps for up to 2 years)