

In earlier times mincemeat was just what the name implies...finely chopped meat, preserved for the winter. After butchering the stock in the fall most of the meat was canned, dries or smoked. Mincemeat was made from the bits and pieces left over. Sounds gross? but it is really very tasty. You haven't lived till you've tasted "real" mincemeat pie

Mincemeat

- 2 1/2 lbs. beef stew meat
- 5 lbs. Granny Smith apples, cored and chopped but not peeled
- 3/4 lb. beef suet, coarsely ground
- 1 1/2 lbs. dark raisin
- 1/2 lb. mixed candied peel, chopped
- 1 lb. brown sugar
- 1 cup distilled white vinegar
- 1/2 cup molasses
- 1 lb. currants
- 1 cup apple juice
- 1 1/2 tsp. ground cloves
- 1 1/2 tsp. ground nutmeg
- 1 1/2 tsp. ground allspice
- 1 1/2 tsp. ground cinnamon

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Place the stew meat in a 4-quart pot and add just enough water to cover. Bring to a boil, cover, and simmer for 1 hour. Drain the meat and grind coarse.



Mincemeat was originally a medieval or England times; it is sweet, spicy mixture of chopped (minced) lean meat, suet and fruit. It was generally served as an entree.

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Place the ground meat in an 8-quart pot along with the remaining ingredients. Stir together and bring to a simmer. Cover and simmer gently for 1 hour, stirring the mixture occasionally. Allow to cool. The filling is ready to use, or pack it into 1-quart canning jars and freeze for later use.

Keep Smiling Cookie Arrangement



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