

# Mincemeat by Gil

Contributed by gil

Gil's mincemeat recipe involves no suet - so it's instantly vegetarian - and no precooking.

Much classier and cheaper than commercial brown lumpy glop, and it's got no suet in (so it's veggy). And no cooking involved until the actual making of the pies.

Dried fruit is sometimes on special offer in the run-up to the 'festive' season, so make it then, or any time from October onwards. Gives the flavours a chance to blend a bit, but can be made at the last minute too (and put straight into pies).

## Equipment

Knife  
Grater  
Chopping board  
Mixing bowl  
Big glass jars (ex-mayo jars are good, or Kilners)

## Ingredients

1lb 4oz dried mixed fruit (or whatever kinds you like)  
2 lemons  
4 small oranges  
1lb cooking apples  
nutmeg, cinnamon and whatever other spices you like (allspice, ginger&hellip;), to taste  
1 wineglass of brandy

## Method

1. Put the dried fruit into the bowl.
2. Zest the lemons and add
3. Juice lemons and oranges, and add
4. Peel, core, and finely chop the apple, and add
5. Add spices and brandy
6. Give it all a good stir to mix well
7. Put in jar and close lid tightly
8. Wonder why you ever bought something so simple to make.

## Yield

Loads. Commonsense will suggest that out of that lot, you will get at least 2lb of mincemeat. How many mince pies can you force down, anyway ?

Using half quantities of all the above ingredients to produce about 1lb works fine.

## Storage

Keep in a cool place (fridge). It does keep, though perhaps not quite from one Xmas to the next.

Any questions or what to share ideas on pie recipes? Have a look at that Downsizer.net forum