

Aunt Mayme Ward's Mincemeat Recipe

Recipe from Kim Stockwell-Morrison - My mother asked me to send the mincemeat recipe that has been in her family for decades...this is a very good one!

2 quarts ground venison
4-5 quarts apples - quartered and core taken out - don't peel
1 lb. raisins
1 pint molasses
1 pint boiled cider
4 pints sugar
1 tsp pepper
1 tsp salt
3 tsp cinnamon
2 tsp cloves
2 tsp nutmeg

If meat is too lean, add a piece of butter.

Grind meat, apples, raisins. Add all ingredients into large pot and cook over low-medium heat until done.

(Back in the day, it would sit on the back of the wood cook stove and simmer all day....)

My mother's note on the recipe says she tells by look and taste when it is done.