

Gramma's Mincemeat

Aunt Judy's recipe for:

3 Cups of boiled beef (or venison), chopped
6 Cups of apples, chopped
2 Cups of beef suet, chopped
2 lbs. of raisins
5 Cups sugar
1 Cup molasses
2 Cups hot water
1 Cup orange juice
2 Cups boiled cider
2 Tbsp. cinnamon
1 Tbsp. cloves
1 1/2 tsp. salt

Combine all ingredients and cook slowly for one hour.

Makes 4 1/2 to 5 quarts mincemeat.

Judy's Tips: You could probably use less suet if you are using beef instead of venison, but I like to stick with this combination.

It takes a while to prepare/chop everything ahead of time, but it's worth it. Trying to chop everything mixed together just doesn't turn out as well.

The orange juice can be optional - probably wasn't available in "the olden days" anyhow.

Enjoy!