

## Mincemeat

Recipe from Elsie Beard, Orange, VT

3 lbs. of meat (venison is best - can use cooked and chopped and save juice of beef)

1 qt. boiled cider (If you boil your own cider, boil 1 gal. down to a qt., skim and strain.)

2 qts. fizzy cider

Tart apples Pared and chopped to equal twice the cups of prepared meat

1 lb. butter

2 lb. seedless raisins

2 lb. currants

1 lb. seeded raisins (Now big plump raisins)

Juice and grated rind of two lemons

2 lbs. maple sugar                      2 Cups strong coffee

1 Tbsp. Cinnamon                      2 tsp. Nutmeg

1/2 tsp. Cloves                          1/2 tsp. Ginger

1/2 tsp. Pepper                          Salt to taste

Cook meat until tender, save juice, remove any gristle and chop fine or grind coarse, measure. Chop apple and measure out twice the amount of meat.

Mix meat, apple, boiled cider and butter together.

In another container mix fizzy cider, spices, raisins, currants, lemon juice and rind, and sugar. Heat just to steaming, but not boiling.

Mix both batches together and add meat juices as needed to make it easy to stir (I think it needs some meat juice for flavor, even if it is sloppy.) Simmer for at least two hours over very low heat, stirring as needed to keep from sticking.

When mixture is very thick, cool and preserve by canning or freezing.