

Venison Mincemeat

Recipe from Jeannette & Bob Farmer, a family recipe passed down from Bob's father's side of the family for four generations. The ingredients are in a very old notebook that Bob's mother kept, but the recipe did not have any directions.

3 quarts of cooked, chopped venison (the family always used the neck, and I put the meat through an electric meat grinder)

9 quarts chopped apples

5 lbs. sugar

1 lb. ground raisins (first pour boiling water over them)

1 quart of meat juice

1 quart of cider vinegar

1 lb. of butter

2 Tbsp. nutmeg

2 Tbsp. allspice

3 Tbsp. ground cloves

4 Tbsp. cinnamon

1 Cup cider (the original recipe calls for boiled cider, which I cannot find anymore)

1 quart molasses

Combine all ingredients in a large kettle and cook down until apples are softened and the whole thing has the consistency of mincemeat. I cook it on low and stir it often.