**Mincemeat**

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This traditional mincemeat recipe is simple, straight-forward and only takes minutes to make.

**Ingredients**

* 225g/8oz vegetarian [suet](http://www.bbc.co.uk/food/suet)
* 225g/8oz [Bramley apples](http://www.bbc.co.uk/food/bramley_apple), peeled, cored and chopped
* 125g/4oz [candied peel](http://www.bbc.co.uk/food/candied_peel), chopped
* 225g/8oz [sultanas](http://www.bbc.co.uk/food/sultanas)
* 225g/8oz [raisins](http://www.bbc.co.uk/food/raisins)
* 225g/8oz [currants](http://www.bbc.co.uk/food/currant)
* 175g/6oz [demerara sugar](http://www.bbc.co.uk/food/demerara_sugar)
* 1 tsp mixed spice
* 1 [orange](http://www.bbc.co.uk/food/orange), zest and juice
* 60ml/2fl oz [brandy](http://www.bbc.co.uk/food/brandy)

**Preparation method**

1. Mix all the ingredients together.
2. Pack into sterilised jars and seal.
3. Store in a cool dark place until you want to use it.

**Required techniques**