

LUXURY MINCEMEAT

All the ingredients in the recipes are available in Fred's or Morrisons in the village, and also at the REco Store, Kelvedon Road, Tiptree, CO5 0LX, where you can have the exact amounts you need weighed out. Take your own empty containers!

Ingredients

100g soft brown sugar

50g suet (vegetable or beef)

100g grated apple (use a firm, hard type of apple, eg Granny Smith)

100g sultanas

75g currants

75g dried cranberries

50g chopped dried apricots

50g chopped dates

50g chopped dried mango

25g mixed peel

25g flaked almonds

1 teaspoon mixed spice

Juice of half a lemon

100ml brandy



You can mix in any other favourite dried fruit or nuts, eg raisins or chopped walnuts. You could also try a different liqueur – cassis or sloe gin work well!

Method

Mix all the ingredients thoroughly together. Cover and leave it to stand for 2 days. Stir well and pot into sterilised jars. Leave for 2 weeks before using to let the flavour and texture develop