

LUXURY MINCEMEAT RECIPE



RosieMakesJam
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Equipment List

Large pan: jam pan or large saucepan/stock pot

Wooden spoon

Sharp knife

Peeler, if liked

Chopping board

Fine grater

Citrus squeezer

Jam funnel, if possible

Teaspoon

The recipe makes makes 2.5kgs (6lbs).

You will need jars equivalent to the made amount above. 12-14 200g/8oz jars or 6-8 450g/1lb jars or a mixture.

Don't forget lids to fit your jars, and some labels.

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Apples, cooking	450g/1lb
Muscavado (dark brown) sugar	450g/1lb
Currants	450g/1lb
Raisins	450g/1lb
Sultanas	450g/1lb
Lemon	1 each
Oranges	2 each
Mixed spice	2 teaspoons
Nutmeg	2 teaspoons
Butter	225g/8oz
Brandy (optional)	40ml

Method

Wash the jars and put into a low oven to warm and dry

Start by melting the butter slowly in a large pan, while you peel and chop the apples

Add the apples to the pan, together with the zest and juice from the lemon and oranges

Add all of the other ingredients and stir to combine

Bring to the boil, reduce heat and simmer together until fruit has softened - about 15 mins.

Cool slightly before stirring in brandy, if used

Pot into the warmed jars and seal immediately

Will keep for at least two years

For more delicious recipes and inspiration visit
<https://recipes.rosiemakesjam.com>