

MARJORIE'S MINCEMEAT



Rosie's Preserving School
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Equipment List

Large pan: jam pan or large saucepan

Wooden spoon

Sharp knife

Chopping board

Measuring jug

Jam funnel

Sieve or food processor

Teaspoon

Scales

Another delicious recipe using plums - frozen are fine for this. By the way - Marjorie isn't a friend of mine - it is taken from the plum variety as I first devised this recipe for Marjorie plums - any type will be fine though. It is a fat free recipe but just as delicious and is ideal for vegans

***** PLEASE NOTE *****

Don't forget lids to fit your jars and some labels - you will need approx. 12 x 190ml/8oz jars

You may find it useful to carry out the step in bold overleaf before the workshop starts

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

Plums, halved and stoned	1 kg/2lb 2oz
Cooking apples	500g/1lb
Orange	2
Raisins	300g/12oz
Sultanas	300g/12oz
Currants	300g/12oz
Apricots, dried, ready to eat	150g/4oz
Cranberries, dried	150g/4oz
Soft brown sugar	250g/8oz
Stem Ginger, in syrup	4 pieces
Mixed spice	2 tsp
Nutmeg, freshly grated	1 tbsp
Port	60ml/2 floz

Method

Use variety 'Marjorie' plums or any dark red plum will be fine

Start by cooking the plums. Either halve and stone or cook whole and lift out the stones with a spoon. They need to cook until really soft - add a small amount of water to prevent sticking, around half a teacup

Meanwhile, get your jars ready - wash, rinse and dry in a warm oven

When fruit is soft, leave to cool slightly then either push through a sieve or puree in a food processor

Put pulp into a large pan and add all of the other ingredients except the port - chop the ginger and apricots first

Cook gently for 30-45 mins until everything is beautifully soft

Take pan from heat and stir in a good 'slosh' of port, if liked, and then pot up into the warm jars. Seal immediately and store in a cool dark place

The mincemeat will keep for at least a year and is perfect for vegans as it has no added fat

You can add a few nuts or other ingredients such as cherries if you want to

For more delicious recipes and inspiration visit

<https://recipes.rosiemakesjam.com>