



## **GRANNY GREENHALGH'S MINCEMEAT**

(Malcolm Greenhalgh)

This is beyond doubt the best mincemeat recipe. Make it and pass it on to those who like good food!

The following makes six pounds of super mincemeat. Just perfect for those festive treats!

- 12oz raisins
- 8oz mixed peel
- 8oz sultanas
- 8oz currants
- 1lb cooking apples, peeled, cored and chopped fine
- 8oz suet (I use the low fat veggie suet – Aтора Light)
- 12oz soft brown sugar
- The grated rind and juice of two oranges and two lemons
- 2oz chopped almonds (I have also used walnuts)
- A good four teaspoonfuls of mixed spice
- A quarter of a whole grated nutmeg (never buy ground nutmeg...buy whole ones and a fine nutmeg grater, and grate a bit into any milk-based stuff such as rice pudding, custard, bread sauce)

Mix all these together thoroughly, and then put the bowl (NOT plastic!!) into the oven at a very low light/temperature...I switch to 80C...for three hours. This kills off any wild yeast and prevents the mix fermenting.

Then, mix in a good six tablespoons of brandy. Not Courvoisier ...the cheapoh stuff. I bought a bottle from Tesco for about £7.50...the important thing is alcohol content; not less than 35% alcohol. If lower than that, it will not flambe crepes suzette and Christmas pudding!

Pack into clean dry jars and keep for a couple of weeks before use. A full bottle will keep at least a year and will mature with age.

When you come to use this mix, it may be a bit too stiff. Add extra cheapoh brandy. Don't worry about the amount of alcohol (this is especially for Helen), as when cooked the alcohol disappears (you will just have to have a glass of something, Pete).

Friends please note: I have written this mix down for my three aging children Ally, Helen and Pete, and their broods; I am sure you will enjoy this too!

Happy Christmas!

Malcolm Greenhalgh