



Ingredients

Makes approx 2.8kg - about 6 jars

Preparation time 15 minutes

Cooking time 3 hours

- Zest and juice of 2 large lemons
- 2kg Bramley cooking apples, peeled, cored and coarsely grated
- 225g suet
- 450g currants
- 225g caster sugar
- 80g candied peel
- 2 tsp mixed spice

Mrs Beeton: How to Cook

Lemon Mincemeat

Mrs Beeton's light, fresh lemon mincemeat is unusual in that it contains only currants – no raisins, sultanas or other vine fruits such as you would find in most modern recipes. Along with the lemon, this gives it a pleasant bitterness in contrast to the richness of the suet and spice.

Preheat the oven to 120°C/gas mark 1/2.

Mix all the ingredients together in a large ovenproof dish until well combined. Transfer to a steel bowl or roasting tray, place in the preheated oven and cook, stirring occasionally, for 3 hours. Wash 6 jam jars and place them on a baking sheet in the oven with the mincemeat for the last half hour to sterilise them.

When the mixture has cooked, pot into the jars, covering the surface with a waxed-paper disc and sealing the jars with cellophane.

Keep in a cool, dark place for at least 2–3 months and then use within 1 year of making.

And once you've made your mincemeat, don't forget to visit Waterstones.com in December for your delicious Mrs Beeton mincemeat pie recipe!



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