

MINCEMEAT

700g cooking apples, peeled, cored and sliced 450g raisins 225g currants 175g sultanas 50g mixed peel (optional) 200g shredded suet (vegetarian is available) 225g soft brown sugar grated rind and juice of 1 lemon 1/4 teaspoon mixed spice 4 tablespoons brandy

This recipe makes about 2 kg

1. Cook the apples to pulp with a little water 2. When cool add the rest of the ingredients 3. Cover and leave in fridge for 3 days 4. Divide between 4 containers and freeze

Each portion will make at least a dozen mince pies The mincemeat does not freeze completely, due to the alcohol, so does not need to thaw for long before using