



Mincemeat

1 qt. chopped cooked beef
1 cup chopped suet
2 cups seedless raisins
2 cups dried currants, washed
2 cups cut candied citron
2 qts. chopped pared apples
1 qt. cider or apple juice
4 lemons, juice and grated rind
4 cups brown sugar, pkd.
4 tsp. salt
4 tsp. cinnamon
4 tsp. alls ice
1/4 cup brandy

Put all ingredients, except brandy, in saucepan. Cook slowly 1-1 1/4 hours, stirring frequently. Stir in brandy. Pack in hot, sterilized qt. jars. Seal