

Cranberry & orange mincemeat

Makes up to 1kg of mincemeat



Mincemeat is traditionally made a few months in advance of Christmas, sealed in jam jars and left to mature. This alcohol-free recipe however, can be made and used straight away and will keep in the refrigerator for up to a week.

Ingredients (allergens in bold)

- 250g cooking apples – prepared weight
- 100g unsalted **butter**
- 200g light soft brown sugar
- 250ml orange juice
- 1 level dessertspoon mixed spice
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- pinch freshly grated nutmeg
- 200g **sultanas**
- 200g **raisins** – seedless
- 100g dried cranberries
- 100g mixed peel
- grated zest 1 orange

Method

1. Peel and finely dice the cooking apples.
2. Gently melt the butter with sugar, orange juice and spice in a large saucepan. Add the chopped apples and all remaining ingredients to the pan and bring it to the boil. Simmer the mincemeat with the pan lid on for 15 minutes.
3. Remove the pan lid, stir and then simmer for a further 10 - 15 minutes until the mincemeat has thickened and the apples are soft.
4. Carefully spoon the mincemeat into the clean jars, seal and allow to cool.
5. When completely cold, store the jars of mincemeat in the refrigerator for up to a week.



Equipment

- chopping board
- sharp knife
- saucepan
- wooden spoon
- zester
- 4 clean and dry jam jars with lids or cellophane seals

Recipe notes and tips

- Use this as a filling in baked apples or to make healthier mince pies with a filo pastry casing.
- Take care when spooning the mincemeat into jars as the high sugar content makes it very sticky and hot.