



SKYE BLUE

Kitchens



XMAS MINCEMEAT with Orange and Walnuts

What you need:

580g cooking apples or granny smith
4 TBS water
20g butter (note 1)
225g sultanas
225g cranberries
120g walnut pieces,
110g candid citrus peel
150g soft brown sugar
175g melted butter (note 1)

½ tsp ground nutmeg
½ tsp ground cloves
1 tsp ground cinnamon
Zest and juice of 1 large orange
4 TBS brandy

To Make:

Core and peel the apple, chop roughly. Add to a pan with the water and butter. Cook gently over a medium heat until mushy. Remove from the heat and mash with a fork. Turn into a large wide bowl to cool.

Chop the sultanas, walnuts and cranberries coarsely. Add to the cooled apple with the sugar, spices, zest and juice of the orange and the citrus peel. Stir and mix well. Melt the butter then add to the fruit along with the brandy and stir to combine. Cover the bowl with a cloth and leave in a cool place overnight. Next day, spoon the mincemeat into dry, warm jars. Press down to exclude any air. Seal tightly.

Makes approx. 1.4kg of mincemeat. Store in a cool dry place.

Note:

1. For dairy free I used Nuttlex Buttery or use non dairy spread of choice.

Tip: Leave the mincemeat for 2-3 weeks before using, this allows the flavours to mature.