

Yuletide Mincemeat

Ingredients:

- 4 lb. venison meat with bones
- 2 lb. seedless raisins
- 1 15-oz. box light raisins
- 1 Tbsp. salt
- 1 Tbsp. cinnamon
- 1 Tbsp. ground ginger
- 1 Tbsp. cloves
- 1 Tbsp. nutmeg
- 1 12-oz. box currants
- ¾ lb. beef suet
- 3 lb. apples, peeled and quartered
- 1 tsp. allspice
- 1 tsp. mace (optional)
- 2 qt. cider, grape juice, or other fruit juice
- 1 lb. brown sugar

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“Wild Side of the Menu No. 1
Care and Cookery”
www.ag.ndsu.edu/pubs

Directions:

- Trim fat from venison. Cover with water. Simmer until meat is tender. Refrigerate venison in cooking liquid and allow to cool overnight. Remove all fat from top of liquid. Separate meat from bones and put meat through grinder, using a coarse blade.

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SERVICE

(There should be enough ground venison to make at least 2 quarts of ground meat.) Grind suet and apples. Combine all ingredients in a large kettle. Simmer for 2 hours to plump fruit and blend flavors. Stir often to prevent sticking.

- Use “as is” for cookie recipes. Add 1 c. apple for every 2 c. of mincemeat for pie.
- Preserving Mincemeat
Mincemeat can be frozen or canned. Process pints or quarts of mincemeat for canning for 90 minutes at 10 pounds pressure (240 degrees) in a weighted gauge canner or 11 pounds pressure in a dial gauge canner. Adjustments in pressure need to be made at altitudes above 1,000 feet.

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