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Homemade mincemeat

Preparation time

less than 30 mins

Cooking time

no cooking required

Serves

Makes 3–4 jars

Dietary

Take your mince pies to another level with Matt Tebbutt's delicious and easy, homemade Christmas mincemeat recipe.

By Matt Tebbutt

From Saturday Kitchen

Ingredients

300g/10½oz dried cranberries
1 Bramley apple, grated
30ml/1fl oz honey
150ml/5fl oz brandy
25ml/1fl oz Madeira or PX sherry
50g/1¾oz brown sugar
1 orange, zest and juice
100g/3½oz raisins
100g/3½oz currants
30g/1oz prunes, stones removed, finely chopped
30g/1oz toffee dates, stones removed, finely chopped
¼ freshly grated nutmeg
1 tsp ground cinnamon
1 tsp ground ginger
1 pinch ground cloves

Method

1. Place all the ingredients apart from 100ml/3½fl oz of the brandy in a bowl and mix well. Leave to stand at room temperature for at least 2 hours.
2. Transfer the mixture to a large saucepan and cook over a low heat for 1 hour. Remove from the heat and stir in the remaining brandy.
3. Transfer the mixture into sterilised jars while the jars are still hot. Store in a cool dark place for at least 2 weeks to mature.

Recipe Tips

To sterilise your jars, wash them in hot soapy water and put the lids in a bowl of boiling water

Place upside down on a baking tray and heat the oven to 160C/140C Fan/Gas

3. Place in the oven for 10 minutes, then turn the oven off.

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