

cranberries

Cranberry Mincemeat

(Yield: approx. 4 cups - Enough for 1 8" pie or 36 3" tarts)

3 cups	cranberries, fresh or frozen	2 Tbsp	brandy
1/4 cup	cranberry cocktail	2 Tbsp	lemon juice
2/3 cup	golden raisins	2 tsp	finely grated lemon peel
2/3 cup	dried cranberries	1 tsp	cinnamon
2/3 cup	mixed peel	1/2 tsp	allspice
1 cup	golden sugar	1/2 tsp	nutmeg
1/2 cup	suet, finely ground	1/2 tsp	ground cloves

In a medium saucepan, combine the cranberries and the cocktail. Bring to a boil over medium heat. Reduce heat and simmer a few minutes until the berries begin to soften and pop. Remove from heat and cool slightly. Add the remaining ingredients to the cranberries.

Transfer to an airtight container and refrigerate for at least 3 days.

If making more than a week ahead, freeze after the 3 days.

