

Homemade Mincemeat

1 lb Granny Smith (cored and chopped small - no need to peel them.)
2/3 cup Shortening
2 1/3 cup Raisins
1 1/2 cups Yellow Raisins
1 2/3 cups Currants
2 cups Soft Dark Brown Sugar
2 Oranges grated zest and juiced
2 Lemons grated zest and juiced
4 tsp. Ground Allspice
1/2 tsp. Ground Cinnamon
1/2 tsp. Nutmeg

Directions:

Combine all ingredients in a large mixing pan and mix them together very thoroughly.
Cover bowl with a clean cloth and leave mixture in a cool place overnight.
Pre-heat oven at 225 F
Place mixture in a pan and loosely cover with foil and place in oven for 3 hours.
Let the mixture cool, stirring from time to time.
Once mincemeat is cold, place in jars and choose your method of canning.

Pastry

2 cups All-purpose Flour
1/2 cup Margarine
1/3 cup Shortening
Cold water to mix
Pinch of Salt

Directions:

Pre-heat oven to 400 F.
Add flour, margarine, salt and shortening to a mixing bowl.
Rub ingredients together until it resembles crumbs.
Add just enough cold water to the mixture to form dough.
Roll out pastry and cut out 3 inch round pieces.
Place round pieces in tins and add a heaped teaspoon of mincemeat.
With leftover pastry, cut out any shapes that you would like as a topping.
Bake for about 25 minutes or until golden brown. (Be careful as different ovens cook at different speeds.)
Once cooked, place on a cooling rack and sprinkle with powdered sugar. Enjoy!