



# Noreen's Kitchen

## Vegetarian Mincemeat

### Ingredients

3 large apples, diced	1/2 teaspoon ground ginger
1/2 cup orange juice	1/2 teaspoon mace
1/4 cup lemon juice	1 teaspoon salt
1/2 cup candied orange peel	2 cups apple cider
2 cups dark brown sugar	2 cups dark raisins
1 tablespoon cinnamon	1 cup white raisins
1 teaspoon nutmeg	1 cup chopped dates
1/2 teaspoon cloves	2 cups currants
1/2 teaspoon allspice	1/4 cup Cointreau or brandy

### Step by Step Instructions

Combine all ingredients together in a large bowl.

Pack into clean jars being sure that there is plenty of liquid in each.

Place lids on the jars and place the jars in the refrigerator for at least three days before using. A week is better.

Since this is a vegetarian recipe and does not contain the traditional suet or beef fat, this is not going to thicken as much. This can be used to make tarts, pies, nut bread or used as a great topping for yogurt, oatmeal or porridge or just eaten as a snack.

Mincemeat will keep for up to 6 months under refrigeration or up to a year in the freezer sealed in an airtight container.