

DELUXE MINCEMEAT

WHAT YOU'LL NEED

- 500g each of currants, Californian raisins and sultanas
- 500g Bramley apples (peeled, cored and chopped)
- 2x250g shredded beef suet
- 100g whole blanched almonds, coarsely chopped
- 350g natural Demerara sugar
- 100g dark Muscovado sugar
- 1 rounded tsp ground cinnamon
- 2 rounded tsp ground mixed spice
- 1 large lemon
- 250g whole mixed peel (chopped into small dice)
- 125ml dark rum
- 125ml Disaronno Originale liqueur
- 175ml French brandy

WHAT TO DO

1. Wash the dried fruit thoroughly under a cold tap, tip onto clean tea towels and dry
2. Put dried fruit in a large bowl with apples, suet, almonds, sugars and spices
3. Grate lemon zest into the bowl, then squeeze in the juice
4. Tip in the peel and alcohol
5. Mix thoroughly - it's best to do this with your clean hands
6. Cover and leave to stand for 24 hours
7. Ask passing friends and family to stop and give it a good stir with a spoon from time to time
8. Pack into sterilized Kilner jars. Top with greaseproof paper jam covers.
9. Seal and store in a cool place



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