

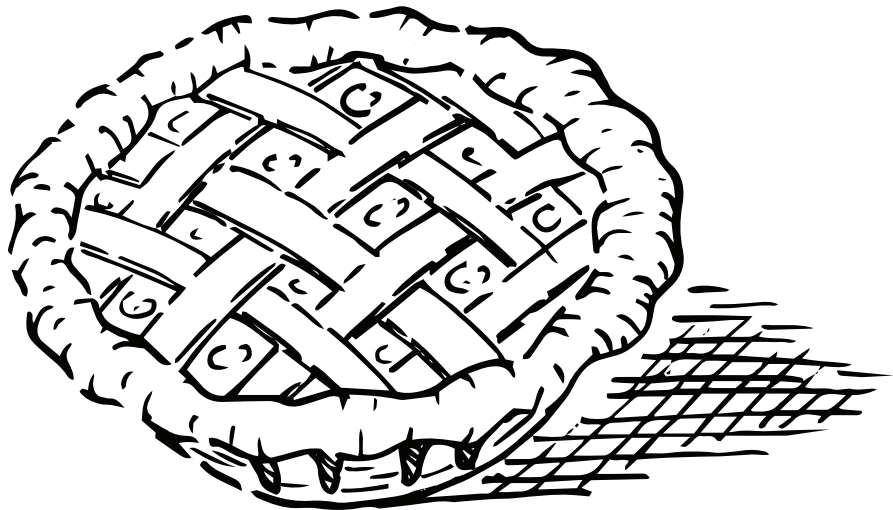
Burnaby Village Museum

Heritage Baking

Mincemeat Pie

What you need:

1/2 lb beef or venison
1/2 cup cider
1 apple, cubed
1/2 cup raisins
1/2 cup currants
1/4 cup butter
1 tbsp molasses
1 cup sugar
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp nutmeg
1/4 tsp mace
1 tsp salt



Directions:

1. Combine meat and apple cider. Bring to a boil, then reduce heat to a simmer. Cover and cook for about 20 minutes, or until meat is tender. Remove meat and coarsely chop, then return it to the pot.
2. Stir in fruit, butter, sugar, molasses, spices, and salt. Let simmer, uncovered, over low heat until mixture is very thick, about 90 minutes. Remove from heat and let cool completely.
3. Place cooled mincemeat in a pastry shell. Cover with pastry top if desired. Crimp edges and poke several holes in top pastry. Brush top with milk or cream and sprinkle with sugar.