

Green Tomato Mincemeat

- 10 cups chopped green tomatoes ~ about 2 ½ lbs
- Water to cover
- 5 cups apples ~ peeled, cored and chopped
- 2 cups ground suet
- 2 cups raisins
- 1 cup currants
- 1 cup cut up mixed peel
- 3 cups granulated sugar
- 3 cups packed brown sugar
- 1 Tbsp cinnamon
- 1 Tbsp nutmeg
- 1 tsp ground cloves
- 1 tsp ground allspice
- 1 tsp table salt
- 1/2 cup white vinegar

In a small bowl, mix together cinnamon, nutmeg, cloves, allspice and salt.

Combine tomatoes and water in a large pot. Bring to a boil. Stir often. Boil gently for 30 minutes. Drain.

Add apple, suet, raisins, currants, mixed peel, and both sugars. Bring to a boil. Boil gently until thick ~ about 2 hours. Stir frequently.

Stir in pieces and vinegar. Continue stirring for 2-3 minutes to make sure spices are evenly distributed throughout the mixture.

Pour into prepared jars. Process in a boiling water bath for 20 minutes.

NOTE

Alternate Storage Methods - Once cooled, Mincemeat can be frozen. Or, stored for months in the fridge in tightly sealed containers.

