



Cooperative Extension Service
Institute of Food and Agricultural Sciences

Festive Mincemeat Pie Filling¹

United States Department Of Agriculture, Extension Service²

FESTIVE MINCEMEAT PIE FILLING

2 cups finely chopped suet
4 lbs ground beef or 4 lbs ground venison and 1
lb sausage
5 qts chopped apples
2 lbs dark seedless raisins
1 lb white raisins
2 qts apple cider
2 tbsp ground cinnamon
2 tsp ground nutmeg
5 cups sugar
2 tbsp salt

Yield: About 7 quarts

Procedure: Cook meat and suet in water to avoid browning. Peel, core, and quarter apples. Put meat, suet, and apples through food grinder using a medium blade. Combine all ingredients in a large saucepan, and simmer 1 hour or until slightly thickened. Stir often. Fill jars with mixture without delay, leaving 1-inch headspace. Adjust lids and process according to the recommendations in Table 1 or Table 2.

Table 1. Recommended process time for Festive Mincemeat Pie Filling in a dial-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
			0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,000 - 8,000 ft
Hot	Quarts	90 min	11 lb	12 lb	13 lb	14 lb

Table 2. Recommended process time for Festive Mincemeat Pie Filling in a weighted-gauge pressure canner.

Style of Pack	Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
			0 - 1,000 ft	Above 1,000 ft
Hot	Quarts	90 min	10 lb	15 lb

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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