

Selecting, Preparing, and Canning: 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.

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 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, 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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Table 1.

Table 1. Recommended process time for Festive Mincemeat Pie Filling in a dial-gauge pressure canner.						
			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	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
*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.						

Table 2.

Table 2. Recommended process time for Festive Mincemeat Pie Filling in a weighted-gauge pressure canner.				
			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	0 - 1,000 ft	Above 1,000 ft
Hot	Quarts	90 min	10 lb	15 lb
*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.				