

CHOICE RECIPE GIVEN

CRANBERRY MINCEMEAT

MAKE MINCEMEAT NOW

By Miss Agnes Sunnell
Cooperative Extension Service
University of Alaska

If mincemeat pies are a tradition at your house on Thanksgiving and Christmas, it's high time to get the "makings" ready.

Here're directions and a special recipe. First of all, making mincemeat is a good way to use less choice pieces of moose, caribou and other game meat that are on the lean side and won't keep long in the freezer locker. You can use lean beef too, of course.

If you are going to make mincemeat at all, you might as well make quite a quantity. That's because it's a bit of a problem to get all the ingredients together in the first place. So — make that work worthwhile. In addition the flavor improves with age. What isn't used right away

can either be canned or frozen for the future. The following recipe is one of the best:

Low Bush Cranberry Mincemeat

- 6 lbs. moose, caribou, reindeer or lean beef, chopped
- 1 lb. suet, chopped
- 6 pints low bush cranberries
- 3 lbs. raisins
- 2 lbs. currants
- 3 lbs. brown sugar
- ½ gal. sweet cider
- 1 tsp. salt
- 1 lb. sliced citron
- 3 oz. candied lemon peel
- 1 lemon: juice and grated rind
- 1 tbsp. each of cloves, allspice, and cinnamon
- 1 tsp. nutmeg

Boil cider and sugar to syrup. Add other ingredients and cook slowly for 2 hours.

Keep the portion to be used right away in the refrigerator. Can or freeze the rest.