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## sloe gin mincemeat recipe

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A perfect recipe for Stir up Sunday. You can use straight away, but it's even better left for a while to mature and marinade.

Makes 450g (Enough for 15-20 mince pies):

- 80g fresh cobnuts (If using hazelnuts or almonds, soak overnight in water)
- 100g cranberries or ready-soaked pitted prunes
- 50g Demerara sugar
- 50g raisins
- 75g currants
- 75g vegetarian suet
- Juice of 1 lemon
- 1 apple, peeled, cored and diced
- A slug of sloe gin (or brandy)

Simply mix all ingredients together in a bowl, ladle into sterilised jar and keep somewhere cool.

[Click here for mince pies with orange pastry recipe.](#)



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