

OldTime Mincemeat Pie

Savannah · 28/09/2024



Prep Time

7 days

Difficult

Medium

Servings

7 days 3 hrs 40 mins

Description

The ingredients for mincemeat pie include round steak and sour cherries

Ingredients

- - 1 ¼ pounds round steak
- cut into small pieces - 1 cup apple cider - 4 Granny Smith apples - peeled
- cored and finely diced - 2 ½ cups dried currants - 2 ½ cups raisins - 1 (16 ounce) jar sour cherry preserves - 1 ? cups white sugar - ½ pound chopped candied mixed fruit peel - ½ cup butter - 1 teaspoon ground ginger - ½ teaspoon ground cloves - ½ teaspoon ground nutmeg - ½ teaspoon ground cinnamon - ½ teaspoon salt - 1 (16 ounce) can pitted sour cherries
- drained - 1 (14.1 ounce) package double-crust pie pastry
- thawed - 2 tablespoons heavy cream - 1 teaspoon white sugar
- for sprinkling

Instructions

1. Combine steak and cider in a Dutch oven. Bring to a boil
2. then reduce heat to a simmer. Cover and cook until steak is tender
3. about 20 minutes. Remove steak to a cutting board; coarsely chop
4. then return to the pot. Stir in apples
5. currants
6. raisins
7. cherry preserves
8. 1 1/3 cups sugar
9. mixed fruit peel
10. and butter. Add ginger
11. cloves
12. nutmeg
13. cinnamon
14. and salt. Simmer
15. uncovered
16. over low heat until mixture is very thick
17. about 1 hour 30 minutes. Stir in cherries and remove from heat. Transfer filling to a container and allow to cool at room temperature. Cover tightly and refrigerate for at least 1 week before using. Preheat the oven to 350 degrees F (175 degrees C). Line a 9-inch pie dish with 1 pastry crust. Spoon filling into crust and cover with second pastry crust. Crimp edges and cut several slits into top pastry. Brush with cream and sprinkle with 1 teaspoon sugar. Bake in the preheated oven until golden brown
18. about 45 minutes.