

MINCE MEAT PIE - 1847

*from: The New England Economical Housekeeper, by Mrs. E. A. Howland.
Worcester: S.A. Howland, 1847.*

from: Thanksgiving & the New England Pie.



Boil a piece of lean fresh beef very tender; when cold, chop it very fine; then take three times the quantity of apples, pared and cored, and chopped fine; mix the meat with it, and add raisins, allspice, salt, sugar, cinnamon, and molasses, to suit the taste; incorporate the articles well together, and it will improve by standing over night, if the weather is cool; a very little ginger improves the flavor.

Small pieces of butter, sliced over the mince before laying on the top crust, will make them keep longer.