

## MINCE PIE - 1859

from: *The Young Housekeeper's Friend* by Mrs. Cornelius.

Boston: Taggard & Thompson, 1859.

from: *Thanksgiving & the New England Pie.*



**To one beef's tongue,** allow a pound of suet, a pound of currants, another of raisins, a pound and a quarter of sugar, half a pound of citron, eight large apples, a quart of wine or boiled cider, salt, a nutmeg, cinnamon, cloves, the juice and pulp of a lemon, and the rind chopped fine.

**Let the meat be chopped very fine,** then add the apples and chop them fine also. Put the sugar into the cider or wine, and just boil it up so as to skim off the top; let it stand a few minutes, and then pour it off into a pan containing all the other ingredients. Be careful, in pouring it, not to disturb any sediment there may be from the sugar.