

"RICH" MINCE MEAT PIE - 1860

from: *The American Practical Cookery-Book* by A Practical Housekeeper.
Philadelphia: J.W. Bradley, 1860.

from: *Thanksgiving & the New England Pie.*



Three pounds of tender lean beef, a pound and a half of suet, half as much prepared apple as meat, two pounds of chopped raisins stoned, two pounds clean currants, two pounds sugar, two cups molasses, one gill rose-water, the rind and juice of four lemons, one pint of wine or brandy, salt, mace, cloves, cinnamon, black pepper, ginger, two tablespoon-fuls extract vanilla. Chop the meat, suet and apples, very fine. Add to them the raisins and currants. Then dissolve the sugar in the brandy, and mix thoroughly together all the remaining ingredients. Fill a deep plate with a rich paste; fill, cover and bake.

"Mince pies are always made with covers, and should be eaten warm."