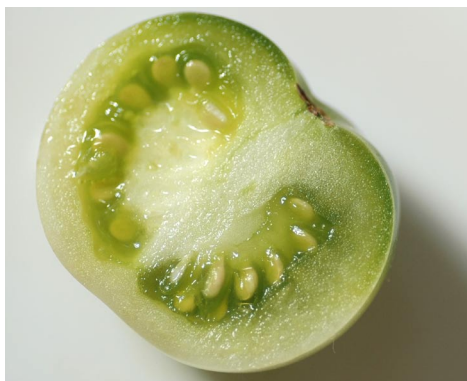


Green Tomato Mincemeat

While this idea might sound a bit crazy and radical, it's actually quite an old traditional recipe, and a great way to enjoy our tasty green tomatoes and cooking apples. These unripe tomatoes are a favourite in the USA, either fried, used in casseroles, salsas and pasta sauces, or you can also make delicious chutneys and relishes with them (see our recipe section on the website). Try this version of mincemeat for your mince pies this year: it's a great excuse to make some extras early on!

Makes several jars

1kg chopped green tomatoes
500g peeled & chopped apples
150g raisins
100g currants
50g diced candied fruit peel
1 tsp ground cinnamon
pinch ground allspice
pinch ground cloves
 $\frac{3}{4}$ tsp salt
300g brown sugar
80ml vinegar
2-3 tbsp lemon juice



SXC

Combine all the ingredients in a large heavy jam pan. Slowly bring it to the boil then simmer gently, and cook for about an hour until the mincemeat is thick and tender (stir frequently). Pour the hot mixture in sterilised jars, leaving a small gap at the top, and seal immediately. Some people then also process the closed jars in a boiling water bath for 20 minutes. Store the cold jars in a cool dry place. (You can also freeze the mincemeat in freezer packs, but leave out the cloves.) The mincemeat is best left for at least two weeks before using. Once opened, use up the jar within a few days (yum!).



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A background of glowing orange and yellow sparklers, creating a festive and warm atmosphere.

**Bonfire &
Halloween Night**
Sat 2nd November
4-9pm Free entry

- * Music
- * Apple bobbing
- * Kids fancy dress competition
- * Bar
- * Fireworks & bonfire
- * Hot food & drink

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Church End
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