

# Green Tomato Mince Meat

## Ingredients

- 1 pk. green tomatoes, chopped and drained overnight
- 1 1/2 lbs. seedless raisins (small)
- 1 1/2 lbs. currants
- 1/2 of 6 lbs. brown sugar
- 1/2 pt. vinegar, or apple cider
- 1 tsp salt
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp cloves
- 1 tsp allspice
- 2 qts. apples, chopped
- 1 cup suet, chopped

## Instructions

1. Chop green tomatoes and drain overnight.
2. Combine tomatoes, raisins (do not chop), currants, brown sugar, vinegar or apple cider, and salt.
3. Boil altogether slowly for 2 1/2 hours.
4. Add 1 tsp each of cinnamon, nutmeg, cloves, and allspice, along with the chopped apples and chopped suet.
5. Boil longer.

Green Tomato Mince Meat.

- 1 pk. green tomatoes - chopped  
and drained over night.
- $1\frac{1}{2}$  lbs. seedless raisins (small)
- $1\frac{1}{2}$  lbs. currants.
- 6 lbs. brown sugar.
- $\frac{1}{2}$  pt. vinegar, or (apple cider)
- 1-teaspoon salt.

Boil this altogether slowly for  $2\frac{1}{2}$  hrs  
(don't chop raisins) then add 1-teaspoon

each of cinnamon, nutmeg, cloves,  
and allspice, 2 qts. of apples  
chopped and 1 cup of suet chopped  
boil 1 hr. longer.