

## Kiwi Style Fruit Mince (Christmas Fruit Mince)

Makes approximately 6 cups (1.2kg)

*This fruit mince recipe is very versatile; feel free to replace anything, for example, replace the dried blueberries with dried cranberries; swap the almonds for pine nuts or chopped walnuts; brandy, whiskey or rum can be used in place of the lemon juice, etc. This way, the recipe gives you the building blocks to make your own great fruit mince but you can also adapt it to your own taste – simply replace an ingredient with a similar one, weight for weight or measurement for measurement.*

*Some examples of variations have been given in the recipe.*

*This fruit mince can be made and, if stored in a cool, dark place, it will last for up to two months, and tends to just taste better and better over time. If alcohol is added, then the fruit mince can be stored for at least six months.*

- 2 cups **Alison's Pantry Choice Apricots**, finely chopped
- 1 cup **Alison's Pantry Jumbo Raisins**, finely chopped
- 1 cup **Alison's Pantry Dried Cranberries**, chopped
- 1 cup **Alison's Pantry Blanched Almonds**, roughly chopped (or other nuts such as pine nuts, walnuts or pecan)
- 1 Granny Smith apple, peeled and coarsely grated
- 2/3 cup brown sugar, firmly packed
- 2 tsp mixed spice
- 1 tsp ground cinnamon
- Finely grated zest and juice of 2 lemons
- Finely grated zest and juice of 1 orange
- 1/4 cup brandy (or substitute for orange juice, if preferred)

1. Combine all ingredients in a non-metallic bowl. Cover and store in a dark place for 2-3 days to allow the flavours to develop. Stir once a day to mix ingredients evenly
2. Pack the fruit mince into sterilised jars, pressing down well to remove any air pockets, and seal with tight fitting lids
3. Unopened, the fruit mince will last for up to two months, if stored in a cool, dark place. If alcohol is added, the fruit mince will last for at least six months. Flavors will continue to develop over time
4. Once opened, store the fruit mince in the fridge

