

# Old Time Mincemeat Pie

Yield: 8 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-fruit-stuffed-pastry-recipe>

## Ingredients:

- 1 1/4 pounds round steak cut into small pieces
- 1 cup apple cider
- 4 granny smith apples peeled, cored and finely diced
- 1 1/3 cups white sugar
- 2 1/2 cups dried currants
- 2 1/2 cups raisins
- 1/2 pound fruit chopped candied mixed, peel
- 1/2 cup butter
- 16 ounces cherry preserves sour
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 16 ounces sour cherries pitted, drained with liquid reserved
- 9 inches double crust pie
- 1 pastry
- 2 tablespoons heavy cream

## Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 80 milligrams
4. Fat: 24 grams
5. Fiber: 7 grams
6. Protein: 15 grams
7. SaturatedFat: 12 grams
8. Sodium: 340 milligrams
9. Sugar: 104 grams

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