Elizabethan Mincemeat Pie
Serves 4 - 6

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8 inch unbaked pie pastry shell
Three quarters of a pound of ground Veal
Quarter of a pound of beef suet, finely chopped
2 cups of mince apples
Three quarters of a teaspoon of Salt
Eighth of a teaspoon of Pepper, freshly ground
Eighth of a teaspoon of nutmeg also freshly ground
Eighth of a teaspoon of Mace
Quarter of a teaspoon of cloves
Quarter of a teaspoon of Cinnamon
3 Egg yolks, hard boiled
1 teaspoon of Rose water
1 teaspoon of Sugar
1 teaspoon of finely minced Orange peel
1 teaspoon of finely minced Lemon peel
2 tablespoons of currants
8 Dates, pitted and minced
8 Prunes, pitted and minced

1) Bake pie shell at 425 degrees for 10 minutes and allow to cool
2) In a bowl combine the Veal, suet, apple, salt and spices mixing well
3) Mash Egg yolks with Rose water and Sugar
4) Add Egg yolks and remaining ingredients to meat mixture, mixing like a meat loaf.
5) Place mixture in a pie shell smoothing over the top.
6) Cover with Aluminium foil and bake at 350 degrees for 50 minutes. Now remove the foil and bake for an additional 10 minutes.
7) Serve immediately
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