MINCE PIE - 1859
from: The Young Housekeeper’s Friend by Mrs. Cornelius.
Boston: Taggard & Thompson, 1859.
from: Thanksgiving & the New England Pie.

To one beef’s tongue, allow a pound of suet, a pound of currants, another of raisins, a pound and a quarter of sugar, half a pound of citron, eight large apples, a quart of wine or boiled cider, salt, a nutmeg, cinnamon, cloves, the juice and pulp of a lemon, and the rind chopped fine.

Let the meat be chopped very fine, then add the apples and chop them fine also. Put the sugar into the cider or wine, and just boil it up so as to skim off the top; let it stand a few minutes, and then pour it off into a pan containing all the other ingredients. Be careful, in pouring it, not to disturb any sediment there may be from the sugar.