MINCED PIE OF BEEF - 1796

Four pound boil'd beef, chopped fine, and salted; six pound of raw apple chopped also, one pound beef suet, one quart of Wine or rich sweet cyder, one ounce mace, and cinnamon, a nutmeg, two pounds raisins, bake in paste, three fourths of an hour.

Observations: All meat pies require a hotter and brisker oven than fruit pies, in good cookeries, all raisins should be stoned.