

THE TRADITIONAL TASTE OF CHRISTMAS SINCE 1881

This Christmas, leave Santa Claus a home made mince pie, filled with Mary Duerr's 1881 luxury mincemeat.

The mincemeat, made to the same recipe for 128 years, is packed with cherries, roasted hazelnuts and of course a traditional measure of sherry and brandy.

The luxury mincemeat is rich and intense in flavour and is ideal for open and closed mince pies or for the more adventurous, for stuffing into baked apples with pecans and cinnamon, producing your own mincemeat strudel or Christmas mini muffins.

Keeping it in the family, today the 1881 recipe is still made by brothers Mark and Richard Duerr, the great great great grandsons of Mary Duerr.

On the jar is the simple recipe: "Mix together the rind and juice of one lemon with 1 ¼ lb of dried mixed fruit. Add cherries and nuts, some finely chopped cooking apples and a good measure of brandy. Add a ¼ teaspoon of mixed spices followed by light brown muscavado sugar. Stir the mixture well. Cover and leave to soak up the brandy."

Duerr's Luxury 1881 Mincemeat is available from Sainsbury's and priced at £1.99 for a 411g jar.