



During the twelve days of Christmas (or the 'Twelfths' as they were known) people would visit friends and neighbours, bringing with them 'minc'd pyes' to share. These original minced pies were a little different to the ones enjoyed in Britain during Christmas today. Traditional recipes called for thirteen ingredients, including dried fruits, spices and chopped mutton. The thirteen ingredients represented Christ and his apostles, while the mutton was included in remembrance of the shepherds.

### Recipe, 1624 | Minst Pyes of an Indifferent Bigness

Take halfe a peck of the finest Flower, 2 li(bra)s of Suger, 2 li(bra)s of Butter, a Loyne of fatt Mutton, w(i)th a little of a Legg of Veale to mince w(i)th it, 2 li(bra)s of Reasons of the Sunn, as many Currons, of Cloves, Mace, and Nuttmeggs one ounce.

For the Paist mingle 1 pound and a halfe of Suger w(i)th the Flower and breake in the Yolkes of six Eggs, then worke it together w(i)th 3 parts of the two pounce of Butt(e)r. Set of a little water, and let it Seethe, then scym it, put in the 4th Parte of the Butt(e)r, when it is melted, Scym it cleane from the Water, work it w(i)th the Paist.

For the Meate. Let it be seasoned w(i)th Pepper, and mingled with halfe a pounce of Suger, the other Frute and Spyce, the Raisons must be stoned, & someof them minced among the meate, the others put in hole, put in the Joyce of two Orringes and one Leamond, and the Ryne of them smale minced.

When the Pyes are filled slice Dates and stick in the top, when you sett them into the oven. Wassh them over w(i)th the yolkes of Eggs, and pynn them upp in Papers.

For an easy to follow, step-by-step interpretation of this recipe, see <http://oakden.co.uk/minst-pyes-1624-recipe/>