Mincemeat tarts.

Ingredients

1 pkg. store-bought piecrust (or your own pie crust recipe)

1 jar ready-made mincemeat

1 tsp. grated lemon peel

Directions

1. Preheat oven to 375°F.
2. Combine mincemeat and lemon peel, and mix well.
3. On a lightly floured surface, roll out piecrust to ⅛-inch thickness. Cut into 4-inch rounds. Set aside scraps.
4. Press rounds into the bottom and up sides of muffin cups to make the tart shells.
5. Fill ⅔ of each muffin cup with mincemeat.
6. Roll out piecrust scraps and cut into star shapes. Place atop tarts.
7. Bake 20 to 25 minutes until lightly browned. Let cool, and then remove from pan