

# A Good Sauce For Various Boiled Puddings

## Ingredients

1/4 lb. of butter, 1/4 lb. of pounded sugar, a wineglassful of brandy or rum.

## Method

Beat the butter to a cream, until no lumps remain; add the pounded sugar, and brandy or rum; stir once or twice until the whole is thoroughly mixed, and serve. This sauce may either be poured round the pudding or served in a tureen, according to the taste or fancy of the cook or mistress.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*