

# Asparagus Pudding

## Ingredients

1/2 pint of asparagus peas, 4 eggs, 2 tablespoonfuls of flour, 1 tablespoonful of *\_very finely\_* minced ham, 1 oz. of butter, pepper and salt to taste, milk.

## Method

Cut up the nice green tender parts of asparagus, about the size of peas; put them into a basin with the eggs, which should be well beaten, and the flour, ham, butter, pepper, and salt. Mix all these ingredients well together, and moisten with sufficient milk to make the pudding of the consistency of thick batter; put it into a pint buttered mould, tie it down tightly with a floured cloth, place it in *\_boiling water\_*, and let it boil for 2 hours; turn it out of the mould on to a hot dish, and pour plain melted butter *\_round\_*, but not over, the pudding. Green peas pudding may be made in exactly the same manner, substituting peas for the asparagus.

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

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