

# Cherry Sauce For Sweet Puddings

## Ingredients

1 lb. of cherries, 1 tablespoonful of flour, 1 oz. of butter, 1/2 pint of water, 1 wineglassful of port wine, a little grated lemon-rind, 4 pounded cloves, 2 tablespoonfuls of lemon-juice, sugar to taste.

## Method

Stone the cherries, and pound the kernels in a mortar to a smooth paste; put the butter and flour into a saucepan; stir them over the fire until of a pale brown; then add the cherries, the pounded kernels, the wine, and the water. Simmer these gently for 1/4 hour, or until the cherries are quite cooked, and rub the whole through a hair sieve; add the remaining ingredients, let the sauce boil for another 5 minutes, and serve. This is a delicious sauce to serve with boiled batter pudding, and when thus used, should be sent to table poured over the pudding.

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

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