

Hunter'S Pudding

Ingredients

1 lb. of raisins, 1 lb. of currants, 1 lb. of suet, 1 lb. of bread crumbs, 3 lb. of moist sugar, 8 eggs, 1 tablespoonful of flour, 3 lb. of mixed candied peel, 1 glass of brandy, 10 drops of essence of lemon, 10 drops of essence of almonds, 1/2 nutmeg, 2 blades of mace, 6 cloves.

Method

Stone and shred the raisins rather small, chop the suet finely, and rub the bread until all lumps are well broken; pound the spice to powder, cut the candied peel into thin shreds, and mix all these ingredients well together, adding the sugar. Beat the eggs to a strong froth, and as they are beaten, drop into them the essence of lemon and essence of almonds; stir these to the dry ingredients, mix well, and add the brandy. Tie the pudding firmly in a cloth, and boil it for 6 hours at the least: 7 or 8 hours would be still better for it. Serve with boiled custard, or red-currant jelly, or brandy sauce.

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

Ingredify <https://ingredify.com>