

Military Puddings

Ingredients

1/2 lb. of suet, 1/2 lb. of bread crumbs, 1/2 lb. of moist sugar, the rind and juice of 1 large lemon.

Method

Chop the suet finely, mix it with the bread crumbs and sugar, and mince the lemon-rind and strain the juice; stir these into the other ingredients, mix well, and put the mixture into small buttered cups, and bake for rather more than 1/2 hour; turn them out on the dish, and serve with lemon-sauce. The above ingredients may be made into small balls, and boiled for about 1/2 hour; they should then be served with the same sauce as when baked.

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

Ingredify <https://ingredify.com>