

# Recipe 1375

## Ingredients

1 lb. of flour, 6 oz. of finely-chopped suet, 1/2 saltspoonful of salt, 1/2 saltspoonful of pepper, 1/2 pint of milk or water.

## Method

Chop the suet very finely, after freeing it from skin, and mix it well with the flour; add the salt and pepper (this latter ingredient may be omitted if the flavour is not liked), and make the whole into a smooth paste with the above proportion of milk or water. Tie the pudding in a floured cloth, or put it into a buttered basin, and boil from 2-1/2 to 3 hours. To enrich it, substitute 3 beaten eggs for some of the milk or water, and increase the proportion of suet.

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

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