

Wine Or Brandy Sauce For Puddings

Ingredients

1/2 pint of melted butter No. 377, 3 heaped teaspoonfuls of pounded sugar; 1 *_large_* wineglassful of port or sherry, or 3/4 of a *_small_* glassful of brandy.

Method

Make 1/2 pint of melted butter by recipe No. 377, omitting the salt; then stir in the sugar and wine or spirit in the above proportion, and bring the sauce to the point of boiling. Serve in a boat or tureen separately, and, if liked, pour a little of it over the pudding. To convert this into punch sauce, add to the sherry and brandy a small wineglassful of rum and the juice and grated rind of 1/2 lemon. Liqueurs, such as Maraschino or Curacoa substituted for the brandy, make excellent sauces.

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

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