

# Wine Sauce For Puddings

## Ingredients

1/2 pint of sherry, 1/4 pint of water, the yolks of 6 eggs, 2 oz. of pounded sugar, 1/2 teaspoonful of minced lemon-peel, a few pieces of candied citron cut thin.

## Method

Separate the yolks from the whites of 5 eggs; beat them, and put them into a very clean saucepan (if at hand, a lined one is best); add all the other ingredients, place them over a sharp fire, and keep stirring until the sauce begins to thicken; then take it off and serve. If it is allowed to boil, it will be spoiled, as it will immediately curdle.

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

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