

tered basin, which should be *full*; lay a half sheet of buttered writing paper, and then a floured cloth over it, and tie them tightly on; boil the pudding gently for twenty-five minutes, and let it stand four or five more before it is turned out, that it may not spread in the dish. Serve it with wine sauce.

New milk,  $\frac{1}{2}$  pint; sugar, 1 dessertspoonful; fresh eggs, 3: 25 minutes.

## COMMON CUSTARD PUDDING.

Whisk three eggs well, put them into a pint basin, and add to them sufficient milk to fill it; then strain, flavour, and sweeten it with fine sugar; boil the pudding very softly for an exact half hour, let it stand a few minutes, dish, and serve it with sugar sifted over, and sweet sauce in a tureen, or send stewed gooseberries, currants, or cherries to table with it. A small quantity of lemon-brandy, or of ratafia can be added, to give it flavour, when it is made, or the sugar with which it is sweetened may be rasped on a lemon or an orange, then crushed and dissolved in the milk; from an ounce and a half to two ounces will be sufficient for general taste.

## GERMAN PUDDING, AND SAUCE.

Stew, until very tender and dry, three ounces of whole rice in a pint and a quarter of milk; when a little cooled, mix with it three ounces of beef-suet, finely chopped, two ounces and a half of sugar, an ounce of candied orange or lemon-rind, six ounces of sultana raisins, and three large eggs well beaten and strained. Boil the pudding in a buttered basin, or in a well-floured cloth, for two hours and a quarter, and serve it with the following sauce:—Dissolve an ounce and a half of sugar broken small in two glasses of sherry, or of any other white wine, and stir them, when quite hot, to the beaten yolks of three fresh eggs; then stir the sauce in a small saucepan held high above the fire until it resembles custard, but by no means allow it to boil, or it will instantly curdle; pour it over the pudding, or, if preferred, send it to table in a tureen. We think a full teaspoonful of lemon-juice added to the wine an improvement to this sauce, which is excellent; and we can recommend the pudding also to our readers.

Milk,  $1\frac{1}{4}$  pint; rice, 3 ozs.: 1 hour, or more. Suet, 3 ozs.; sugar,  $2\frac{1}{2}$  ozs.; candied peel, 1 oz.; sultana raisins, 6 ozs.; eggs, 3 large:  $2\frac{1}{4}$  hours. Sauce: sherry, 2 glasses; sugar,  $1\frac{1}{2}$  oz.; yolks of eggs, 3; little lemon-juice.

We have already, in a previous part of the volume, directed that the German sauce should be milled to a fine froth, and poured upon the pudding with which it is served: when this is not done, the quantity should be increased.

## MISS BREMER'S PUDDING.

Blanch, dry, and beat to the smoothest possible paste, half a pound of fresh Jordan almonds and five or six bitter ones, and moisten them as they are done with a few drops of water, or a little white of egg, to prevent their oiling. Add to them in *very* small portions at first, or they will be lumpy, the yolks of seven fresh eggs, and the whites of two well beaten; then throw in gradually four ounces of pounded and sifted sugar, and whisk the mixture thoroughly until it looks very light;

next, strew in, continuing the whisking, four ounces of fine bread-crumbs, and the grated rind of a lemon; and last of all, add four ounces of just-liquid butter, which must, by no means, be heated more than enough to dissolve it, and which must be poured in by slow degrees, and beaten thoroughly to the other ingredients, until there is no appearance of it left. Butter thickly a pint and a half mould, shake fine bread-crumbs thickly and equally over it, half fill it very gently with the pudding-mixture, and place lightly upon this a layer of apricot-jam; put the remainder of the pudding carefully upon it, lay a buttered paper over the mould, then close it, or should there be no cover, tie a cloth securely round it, and boil the pudding a full hour. Serve it with German, or common sweet wine sauce.

Jordan, or sweet almonds,  $\frac{1}{2}$  lb.; bitter ones, 5 or 6; yolks of 7 eggs, whites of 2; pounded sugar, 4 ozs.; bread-crumbs, 4 ozs.; lemon-rind, 1; butter, 4 ozs.; apricot-marmalade, 1 jarful: full hour.

## VERY GOOD RAISIN PUDDING.

To three quarters of a pound of flour add four ounces of fine crumbs of bread, one pound of beef-suet, a pound and six ounces of raisins, weighed after they are stoned, a quarter-teaspoonful of salt, rather more of ginger, half a nutmeg, an ounce and a half of candied peel, and four large or five small eggs, beaten, strained, and mixed with a cupful of milk, or as much more as will make the whole of the consistency of a *very* thick batter. Pour the mixture into a well-floured cloth of close texture, which has previously been dipped into hot water, wrung, and shaken out. Boil the pudding in plenty of water for four hours and a half. It may be served with very sweet wine, or punch-sauce; but if made as we have directed, will be much lighter than if sugar be mixed with the other ingredients before it is boiled; and we have found it generally preferred to a richer plum-pudding.

Flour,  $\frac{3}{4}$  lb.; bread crumbs, 4 ozs.; beef-suet, 1 lb.; stoned raisins, 1 lb. 6 ozs.; candied peel,  $1\frac{1}{2}$  oz.;  $\frac{1}{2}$  nutmeg; eggs, 4 large, or 5 small; little salt and ginger:  $4\frac{1}{2}$  hours.

## THE ELEGANT ECONOMIST'S PUDDING.

Butter thickly a plain mould or basin, and line it entirely with slices of cold plum or raisin pudding, cut so as to join closely and neatly together; fill it quite with a good custard, lay, first a buttered paper, and then a floured cloth over it, tie them securely, and boil the pudding gently for an hour; let it stand for ten minutes after it is taken up before it is turned out of the mould. This is a more tasteful mode of serving the remains of a plum-pudding than the usual one of broiling them in slices, or converting them into fritters. The German sauce, well milled or frothed, is generally much relished with sweet boiled-puddings, and adds greatly to their good appearance; but common wine, or punch-sauce, may be sent to table with the above quite as appropriately.

Mould or basin holding  $1\frac{1}{2}$  pint, lined with thin slices of plum-pudding;  $\frac{3}{4}$  pint new milk boiled gently 5 minutes with grain of salt; 5 bitter almonds, bruised; sugar in lumps,  $2\frac{1}{2}$  ozs.; thin rind of  $\frac{1}{2}$  lemon, strained and mixed directly with 4 large well-beaten eggs; poured into mould while just warm; boiled gently 1 hour.



## PUDDING A LA SCOONES.

Take of apples finely minced, and of currants, six ounces each; of suet, chopped small, sultana raisins, picked from the stalks, and sugar, four ounces each, with three ounces of fine bread-crumbs, the grated rind, and the strained juice of a small lemon, three well-beaten eggs, and two spoonsful of brandy. Mix these ingredients perfectly, and boil the pudding for two hours in a buttered basin; sift sugar over it when it is sent to table, and serve wine or punch sauce apart.

Minced apples and currants, each, 6 ozs.; suet, sultana raisins, and sugar, each, 4 ozs.; bread-crumbs, 3 ozs.; lemon, 1; eggs, 3; brandy, 2 spoonsful: 2 hours.

## COTTAGE CHRISTMAS PUDDING.

A pound and a quarter of flour, fourteen ounces of suet, a pound and a quarter of stoned raisins, four ounces of currants, five of sugar, a quarter-pound of potatoes smoothly mashed, half a nutmeg, a quarter-teaspoonful of ginger, the same of salt, and of cloves in powder: mix these ingredients thoroughly, add four well-beaten eggs with a quarter-pint of milk, tie the pudding in a well-floured cloth, and boil it for four hours.

Flour, 1½ lb.; suet, 14 ozs.; raisins stoned, 20 ozs.; currants, 4 ozs.; sugar, 5 ozs.; potatoes, ¼ lb.; ½ nutmeg; ginger, salt, cloves, ¼ teaspoonful each; eggs, 4; milk, ½ pint: 4 hours.

## SMALL LIGHT PLUM PUDDING.

Put half a pint of fine bread crumbs into a basin, and pour on them a quarter-pint of boiling milk; put a plate over, and let them soak for half an hour; then mix with them half a pint of suet chopped extremely small, rather more of stoned raisins, three teaspoonsful of sugar, one of flour, three eggs, a tiny pinch of salt, and sufficient grated lemon-peel or nutmeg to flavour it lightly. Tie the pudding in a well-floured cloth, and boil it for two hours.

Bread-crumbs, ½ pint; milk, ¼ pint; suet, ½ pint; raisins, nearly ¾ pint; sugar, 3 teaspoonful, and 1 of flour; eggs, 3; little salt nutmeg: 2 hours.

## ANOTHER PUDDING, LIGHT AND WHOLESOME.\*

With three ounces of the crumb of a stale loaf finely grated and soaked in a quarter-pint of boiling milk, mix six ounces of suet minced very small, one ounce of dry bread-crumbs, ten ounces of stoned raisins, a little salt, the grated rind of a china-orange, and three eggs, leaving out one white. Boil the pudding for two hours, and serve it with very sweet sauce; put no sugar in it.

VEGETABLE PLUM PUDDING. (*Cheap and good.*)

Mix well together one pound of smoothly-mashed potatoes, half a pound of carrots boiled quite tender, and beaten to a paste, one pound of flour, one of currants, and one of raisins (full weight after they are stoned), three quarters of a pound of sugar, eight ounces of suet, one nutmeg, and a quarter-teaspoonful of salt. Put the pudding into a well-floured cloth, tie it closely, and boil it for four hours. The correspond-

\* Both this, and the preceding pudding, will be found very delicate, and well suited to invalids.

ent to whom we are indebted for this receipt says, that the cost of the ingredients does not exceed half a crown, and that the pudding is of sufficient size for a party of sixteen persons. We can vouch for its excellence, but as it is rather apt to break when turned out of the cloth, a couple of eggs would perhaps improve it. Sweetmeats, brandy, and spices, can be added at pleasure.

Mashed potatoes, 1 lb.; carrots, 8 ozs.; flour, 1 lb.; suet, ½ lb.; sugar, ¾ lb.; currants and raisins, 1 lb. each; nutmeg, 1; little salt: 4 hours.

## AN EXCELLENT SMALL MINCEMEAT PUDDING.

Pour on an ounce of bread-crumbs, sufficient boiling milk to soak them well; when they are nearly cold drain as much of it from them as you can, and mix them thoroughly with half a pound of mincemeat, a dessertspoonful of brandy, and three eggs beaten and strained. Boil the pudding for two hours in a well-buttered basin, which should be full, and serve it with sauce made with a little melted butter, half a glass of white wine, a tablespoonful of brandy, half as much lemon-juice, and sufficient sugar to make it tolerably sweet.

Bread-crumbs, 1 oz.; mincemeat, ½ lb.; brandy, dessertspoonful; eggs, 3: 2 hours.

## THE AUTHOR'S CHRISTMAS PUDDING.

To three ounces of flour, and the same weight of fine, lightly-grated bread-crumbs, add six of beef kidney-suet, chopped small, six of raisins weighed after they are stoned, six of well cleaned currants, four ounces of minced apples, five of sugar, two of candied orange-rind, half a teaspoonful of nutmeg mixed with pounded mace, a very little salt, a small glass of brandy, and three whole eggs. Mix and beat these ingredients well together, tie them tightly in a thickly floured cloth, and boil them for three hours and a half. We can recommend this as a remarkably light small rich pudding: it may be served with German, wine, or punch sauce.

Flour, 3 ozs.; bread-crumbs, 3 ozs.; suet, stoned raisins, and currants, each, 6 ozs.; minced apples, 4 ozs.; sugar, 5 ozs.; candied peel, 2 ozs.; spice, ½ teaspoonful; salt, few grains; brandy, small wineglass-full; eggs, 3: 3½ hours.

## ROLLED PUDDING.

Roll out thin a bit of light puff paste, or a good suet crust, and spread equally over it to within an inch of the edge, any kind of fruit jam. Orange marmalade and mincemeat make excellent varieties of this pudding, and a deep layer of fine brown sugar, flavoured with the grated rind and strained juice of one very large, or of two small lemons, answers for it extremely well. Roll it up carefully, pinch the paste together at the ends, fold a cloth round, secure it well at the ends, and boil the pudding from one to two hours, according to its size and the nature of the ingredients. Half a pound of flour made into a paste with suet or butter, and covered with preserve, will be quite sufficiently boiled in an hour and a quarter.

## BREAD PUDDING.

Sweeten a pint of new milk with three ounces of fine sugar, throw in a few grains of salt, and pour it boiling on half a pound of fine, and lightly-grated bread-crumbs; add an ounce of fresh butter, and cover



them with a plate; let them remain for half an hour or more, and then stir to them four large well-whisked eggs, and a flavouring of nutmeg, or of lemon-rind; pour the mixture into a thickly-buttered mould or basin, which holds a pint and a half, and which ought to be quite full; tie a paper and a cloth tightly over, and boil the pudding exactly an hour and ten minutes. This is quite a plain receipt, but by omitting two ounces of the bread, and adding more butter, one egg, a small glass of brandy, the grated rind of a lemon, and as much sugar as will sweeten the whole richly, a very excellent pudding will be obtained; candied orange-peel also has a good effect when sliced thinly into it; and half a pound of currants is generally considered a further improvement.

New milk, 1 pint; sugar, 3 ozs.; salt, few grains; bread-crumbs,  $\frac{1}{2}$  lb.; eggs, 4 (5, if very small); nutmeg or lemon-rind at pleasure: 1 hour and 10 minutes.

Or: milk, 1 pint; bread-crumbs, 6 ozs.; butter, 2 to 3 ozs.; sugar, 4 ozs.; eggs, 5; brandy, small glassful; rind, 1 lemon. Further additions at choice: candied peel,  $1\frac{1}{2}$  oz.; currants,  $\frac{1}{2}$  lb.

#### BROWN BREAD PUDDING.

To half a pound of stale brown bread, finely and lightly grated, add an equal weight of suet, chopped small, and of currants cleaned and dried, with half a saltspoonful of salt, three ounces of sugar, the third of a small nutmeg grated, two ounces of candied peel, five well-beaten eggs, and a glass of brandy. Mix these ingredients thoroughly, and boil the pudding in a cloth for three hours and a half. Send wine sauce to table with it. The grated rind of a large lemon may be added with good effect.

Brown bread, suet, and currants, each 8 ozs.; sugar, 3 ozs.; candied peel, 2 ozs.; salt,  $\frac{1}{2}$  saltspoonful;  $\frac{1}{3}$  of small nutmeg; eggs, 5; brandy, 1 wineglassful;  $3\frac{1}{2}$  hours.

#### A GOOD BOILED RICE PUDDING.

Swell gradually,\* and boil until quite soft and thick, four ounces and a half of whole rice in a pint and a half of new milk; sweeten them with from three to four ounces of sugar, broken small, and stir to them, while they are still quite hot, the grated rind of half a large lemon, four or five bitter almonds, pounded to a paste, and four large well-whisked eggs; let the mixture cool, and then pour it into a thickly buttered basin, or mould, which should be quite full; tie a buttered paper and a floured cloth over it, and boil the pudding exactly an hour; let it stand for two or three minutes before it is turned out, and serve it with sweet sauce, fruit syrup, or a compote of fresh fruit. An ounce and a half of candied orange-rind will improve it much, and a couple of ounces of butter may be added to enrich it, when the receipt without is considered too simple. It is *excellent* when made with milk highly flavoured with cocoanut (see Chapter XX).

Whole rice,  $4\frac{1}{2}$  ozs.; new milk (or cocoa-nut-flavoured milk),  $1\frac{1}{2}$  pint; sugar, 3 to 4 ozs.; salt, a few grains; bitter almonds, 4 to 6; rind of  $\frac{1}{2}$  lemon; eggs, 4: boiled 1 hour.

\* That is to say, put the rice into the milk while cold, heat it *slowly*, and let it simmer only until it is done.

#### CHEAP RICE PUDDING.

Wash six ounces of rice, mix it with three quarters of a pound of raisins, tie them in a well-floured cloth, giving them plenty of room to swell; boil them exactly an hour and three quarters, and serve the pudding with very sweet sauce: this is a nice dish for the nursery. A pound of apples pared, cored, and quartered, will also make a very wholesome pudding, mixed with the rice, and boiled from an hour and a quarter to an hour and a half.

Rice, 6 ozs.; raisins,  $\frac{1}{2}$  lb.: 2 hours. Or, rice, 6 ozs.; apples, 1 lb.:  $1\frac{1}{4}$  to  $1\frac{1}{2}$  hour.

#### TOMATA DUMPLINGS, OR PUDDINGS; (*an American Receipt.*)

"In the manner of composition, mode of cooking, and saucing, the good housewife must proceed in the same way as she would for an apple dumpling, with this exception, care must be taken in paring the tomato not to extract the seed, nor break the meat in the operation of skinning it. We have eaten tomatoes raw without anything;—cut up with pepper, salt, vinegar, and mustard;—fried in butter and in lard;—broiled and basted with butter;—stewed with and without bread, with cream and with butter;—and, with a clear conscience, we can say, we like them in every way they have ever been *fixed for the palate*; but of all the modes of dressing them, known to us, we prefer them when cooked in dumplings, for to us it appears that the steaming they receive in their dough-envelope increases in a very high degree that delicate spicy flavour which, even in their uncooked state, makes them such decided favourites with the epicure."

*Obs.*—It is possible that the tomato, which is, we know, abundantly grown and served in a great variety of forms in America, may there, either from a difference of climate, or from some advantages of culture, be produced in greater perfection than with us, and possess really "the delicate spicy flavour" attributed to it in our receipt, but which we cannot say we have ever yet discovered here; nor have we put its excellence for puddings to the proof, though some of our readers may like to do so.

#### FASHIONABLE APPLE DUMPLINGS.

These are boiled in small *knitted* or closely-netted cloths (the former have, we think, the prettiest effect), which give quite an ornamental appearance to an otherwise homely dish. Take out the cores without dividing the apples, which should be large, and of a good boiling sort, and fill the cavity with orange or lemon marmalade, enclose them in a good crust rolled thin, draw the cloths round them, tie them closely and boil them for three quarters of an hour. Lemon dumplings may be boiled in the same way.

$\frac{3}{4}$  to 1 hour, if the apples be *not* of the best boiling kind.

#### ORANGE SNOW-BALLS.

Take out the unhusked grains, and wash well half a pound of rice; put it into plenty of water, and boil it rather quickly for ten minutes; drain and let it cool. Pare four large, or five small oranges, and clear from them entirely the thick white inner skin; spread the rice, in as many equal portions as there are oranges, upon some pudding or dumpling-cloths; tie the fruit separately in these, and boil the snow-



balls for an hour and a half; turn them carefully on to a dish, and strew plenty of sifted sugar over them.

Rice, 8 ozs.; oranges, 5: 1½ hour.

#### APPLE SNOW-BALLS.

Pare and core some large pudding-apples, without dividing them, prepare the rice as in the foregoing receipt, enclose them in it, and boil them for an hour: ten minutes less will be sufficient should the fruit be but of moderate size. An agreeable addition to them is a slice of fresh butter, mixed with as much sugar as can be smoothly blended with it, and a flavouring of powdered cinnamon, or of nutmeg: this must be sent to table apart from them, not in the dish.

#### LIGHT CURRANT DUMPLINGS.

For each dumpling take three table-spoonfuls of flour, two of finely-minced suet, and three of currants, a slight pinch of salt, and as much milk or water as will make a thick batter of the ingredients. Tie the dumplings in well-floured cloths, and boil them for a full hour: they may be served with very sweet wine-sauce.

#### LEMON DUMPLINGS.

Mix, with ten ounces of fine bread-crumbs, half a pound of beef-suet, chopped extremely small, one large table-spoonful of flour, the grated rinds of two small lemons, or of a very large one, four ounces of pounded sugar, three large, or four small eggs beaten and strained, and last of all the juice of the lemons, also strained. Divide these into four equal portions, tie them in well-floured cloths, and boil them an hour. The dumplings will be extremely light and delicate; if wished *very* sweet more sugar must be added to them.

#### SWEET BOILED PATTIES. (GOOD.)

Mix into a very smooth paste, three ounces of finely-minced suet, with eight of flour, and a slight pinch of salt; divide it into fourteen balls of equal size, roll them out quite thin and round, moisten the edges, put a little preserve into each, close the patties very securely to prevent its escape, throw them into a pan of boiling water, and in from ten to twelve minutes lift them out, and serve them instantly. Butter-crust may be used for them instead of suet, but it will not be so light.

Flour, 8 ozs.; suet, 3 ozs.; *little* salt; divided into fourteen portions: boil 10 to 12 minutes.

#### BOILED RICE TO BE SERVED WITH STEWED FRUITS, PRESERVES, OR RASPBERRY VINEGAR.

Take out the discoloured grains from half a pound of good rice; and wash it in several waters; tie it very loosely in a pudding-cloth and boil it for three-quarters of an hour; it will then be quite solid, and resemble a pudding in appearance. Sufficient room must be given to allow the grain to swell to its full size, or it will be hard; but too much space will render the whole watery. With a little experience the cook will easily ascertain the exact degree to be allowed for it. Four ounces of rice will require quite half an hour's boiling; a little more or less of time will sometimes be needed, from the difference of quality in the grain.

Carolina rice, ½ lb., boiled ¾ hour; 4 ozs. rice, ½ hour.

### CHAPTER XVIII.

#### BAKED PUDDINGS.

##### INTRODUCTORY REMARKS.

WE have little to add here to the remarks which will be found at the commencement of the preceding Chapter, as they will apply equally to the preparation of these and of boiled puddings.

All of the custard kind, whether made of eggs and milk only, or of sago, arrow-root, rice, ground or in grain, vermicelli, &c., require a very gentle oven, and are spoiled by fast-baking. Those made of batter, on the contrary, should be put into one sufficiently brisk to raise them quickly, but without scorching them. Such as contain suet and raisins must have a well-heated, but not a fierce oven; for as they must remain long in it to be thoroughly done, unless carefully managed, they will either be much too highly coloured, or too dry.

By whisking to a solid froth the whites of the eggs used for any pudding, and stirring them softly into it at the instant of placing it in the oven, it will be rendered exceedingly light, and will rise very high in the dish; but as it will partake then of the nature of a *soufflé*, it must be despatched with great expedition to table from the oven, or it will become flat before it is served.

When a pudding is sufficiently browned on the surface (that is to say, of a fine equal amber-colour) before it is baked through, a sheet of writing paper should be laid over it, but not before it is *set*: when quite firm in the centre, it will be done.

Potato, batter, plum, and every other kind of pudding indeed, which is sufficiently solid to allow of it, should be turned reversed on to a clean hot dish from the one in which it is baked, and strewed with sifted sugar, before it is sent to table.

Minute directions for the preparation and management of each particular variety of pudding will be found in the receipt for it.

##### THE PRINTER'S PUDDING.

Grate very lightly six ounces of the crumb of a stale loaf, and put it into a deep dish. Dissolve in a quart of cold new milk four ounces of good Lisbon sugar; add it to five large, well-whisked eggs; strain, and mix them with the bread-crumbs; stir in two ounces of a fresh finely-grated cocoa-nut; add a flavouring of nutmeg or of lemon-rind, and the slightest pinch of salt; let the pudding stand for a couple of hours to soak the bread; and bake it in a gentle oven for three quarters of an hour: it is excellent if carefully made, and not too quickly baked. When the cocoa-nut is not at hand, an ounce of butter just dissolved, should be poured over the dish before the crumbs are put into it; and the rind of an entire lemon may be used to give it flavour; but the cocoa-nut imparts a peculiar richness when it is good and fresh.

Bread-crumbs, 6 ozs.; new milk, 1 quart; sugar, 4 ozs.; eggs, 5; cocoa-nut, 2 ozs.; (or rind, 1 large lemon, and 1 oz. butter) slightest pinch of salt: to stand 2 hours. Baked in gentle oven full ¾ hour.

*Obs.*—When a very sweet pudding is liked, the proportion of sugar may be increased.