

TheRecipeWorks - English Plum Pudding

English Plum Pudding

Serves: 8

1 pound seedless raisins
1 pound sultana raisins
1/2 pound currants
1 cup thinly sliced citron
1 cup chopped candied peel
1 teaspoon cinnamon
1/2 teaspoon mace
1/2 teaspoon nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon allspice
1/4 teaspoon freshly ground black pepper
1 pound finely chopped suet
1 1/4 cups cognac
Pudding: 1 1/4 pounds (approximately) fresh bread crumbs
1 cup scalded milk
1 cup sherry or port
12 eggs, well beaten
1 cup sugar
1 teaspoon salt
Cognac

Blend the fruits, citron, peel, spices and suet and place in a bowl or jar. Add 1/4 cup cognac, cover tightly and refrigerate for 4 days, adding 1/4 cup cognac each day.

Soak the bread crumbs in milk and sherry or port. Combine the well-beaten eggs and sugar. Blend with the fruit mixture. Add salt and mix thoroughly.

Put the pudding in buttered bowls or tins, filling them about 2/3 full. Cover with foil and tie it firmly.

Steam for 6-7 hours. Uncover and place in a 250F oven for 30 minutes.

Add a dash of cognac to each pudding, cover with foil and keep in a cool place.

To use, steam again for 2-3 hours and unmold. Sprinkle with sugar; add heated cognac. Ignite and bring to the table.