

# Christmas Plum Pudding

The Christmas plum pudding recipe taken from the  
Christmas 1892 Ladies Home Journal by the Curtis  
Publishing Co. in Philadelphia



Pick and seed very carefully one pound and a quarter of the best layer raisins, which put in a large bowl with one pound of currants, well washed, dried and picked; one pound of kidney suet, chopped not too fine; two ounces each of candied lemon, orange and citron peel, six ounces of the best flour, half a pound of fine bread crumbs, half a pound of brown sugar, the grated rind of a lemon, a saltspoon of salt and a grated nutmeg. Moisten the whole with eight eggs, the yolks and whites beaten separately, and enough milk to form a very stiff batter. When all these ingredients are thoroughly mixed, an operation which will take the time and patience of several persons, pour into a cloth, which should be well buttered and floured. The best pudding cloths are those made out of thin unbleached muslin ; they should always be scalded with boiling water and wrung dry as possible before using. It is always well to lay the cloth, after it has been prepared, in a large bowl, and pouring the pudding batter into the cloth, and, holding the corners tightly together, tie firmly with a piece of strong, white cord.



If desired, this pudding may be boiled in a plain or ornamental pudding mould ; well butter the interior, pour the mixture into it, cover with a sheet of good white note paper, tie the mould in a cloth, plunge it in a kettle of boiling water and let it boil quite fast for four hours and a half. Of course, some allowance must be made for the pudding to swell. If boiled in a cloth have on the range a large pot, three-quarters full of briskly boiling water, into which put your pudding, move it about in the water for a second or two; this may easily be done by keeping the corners of the cloth" free of the boiling water for the time required, then cover the pot closely, and allow your pudding to boil steadily for four or five hours, being careful not to allow it to stop boiling even for a moment, else will your labor have been in vain. It is well to keep your tea kettle boiling, that you may have water to add to the pot in which the pudding is boiling, as under no consideration must it be allowed to boil dry. When you are ready to serve the pudding, remove it carefully into a large colander, untie the cloth, and turn the pudding out on a hot dish. It should be perfect in shape, and rich and dark in color. Sprinkle with a little powdered sugar, stick a sprig of holly in the centre, and send to the table with either a hard or a soft sauce.

