

Christmas Pudding

Contributed by Northern Lad

An old, authentic Christmas Pudding recipe from one of our own old favourites

4oz shredded suet (vegetarian works) 2oz SR flour 4oz white breadcrumbs 1tsp mixed spice 0.25tsp grated nutmeg good pinch cinnamon (ground) 8oz soft dark brown sugar 4oz sultanas 4oz raisins 10oz currants 1oz mixed candied peel finely chopped 1oz chopped almonds 1 small cooking apple, peeled, cored and finely chopped grated zest of 1/2 large orange grated zest of 1/2 large lemon 2 eggs 2.5 fl oz barley wine 2.5 fl oz stout 2 tablespoons rum/brandy Lightly grease your basin. In a large bowl put in suet, flour, breadcrumbs, spices and sugar. Mix these all together. Now add the dried fruit, peel, and nuts followed by the apple and zests. In a smaller basin mix remaining ingredients, and pour into large basin, and stir. You don't have to use the candied peel - in fact, I never have, I always substitute it for raisins. Similarly, if you don't have the barley wine then use the same amount of stout. The mixture will have a fairly sloppy consistency. Cover and leave overnight. Next day pack into the lightly greased basin(s), cover with a double sheet of greaseproof paper, and a sheet of foil, and tie securely with string. It is a good idea to tie a piece of string over the top for a handle. Place your pud in a steamer set over a saucepan of simmering water, and steam for 6 (3) hours. Keep an eye on the water and top up! When it is steamed let it get quite cold, remove paper and foil and replace with fresh. I'm going to experiment this year and line the basins with clingfilm, which should be fine for steaming as long as I don't close them at the top. This will make them far easier to remove. Keep somewhere cool until the big day! When you require them, either steam for 2 (1) hour(s). Or nuke them until steaming merrily. NB Bracketed figures are there if you're using small basins rather than a large bowl.