

- 1 tablespoon vinegar
- 2 pounds seedless raisins
- 1/2 cup fruit juice or cider
- 2 tablespoons melted butter

Moisten ingredients with fruit juice and melted butter. Bake in unbaked pie shell in 425 deg. F., oven for 10 minutes, then at 375 deg. F., about 35 minutes.

STEAMED PUDDINGS

WHEN TO MAKE PUDDINGS: Heavily-fruited puddings are made two to four weeks prior to serving. Carrot puddings and other light-types are made one week before needed. However, if carrot puddings and other light types are processed in glass jars or cans (just like canning) and tested for perfect seal, they'll store for several months.

TO STEAM PUDDINGS:

1. Grease or oil molds. Fill 2/3 (or less) full of batter.
2. Cover tightly with one sheet of wet cooking parchment, 3 sheets of waxed paper or one or two sheets of aluminium foil. The covering must be tied on firmly to prevent steam from getting into pudding. For sure results it's wise to use a regular pudding mold that has a tight-fitting lid. Sometimes wetting the string you use for securing the covering paper will prevent it from loosening.
3. Metal molds or heat resistant glass bowls can sit in the boiling water. Glass jars and sealed cans are covered with boiling water. Other molds (porous ones, such as crockery bowls) should be placed on rack above the water.
4. If you wish, you can put the pudding batter into aluminium foil and mold it into a ball shape, leaving room for pudding to expand; then tie or secure ends tightly and steam.
5. Do not steam puddings in top of your double boiler unless the recipe calls for this type of steaming.
6. Use a large pot with a tight-fitting lid that can be tied or weighted down. Set molds on rack. (Jar screw bands can be used if you haven't a rack.) Add boiling water to the pot. Boiling must be steady and constant. Add more boiling water as the water boils away.
7. Steam for the time suggested in recipe. To reheat these puddings steam 1 to 2 hours, depending on size.

TO BOIL PUDDINGS: These are puddings boiled in a cloth.

Use a strong (not cheesecloth) scalded cloth, well-greased and floured. Spoon in batter, leaving room for pudding to expand. Tie securely.

Plunge into rapidly boiling water that allows it to float or place saucer in bottom of pot. Keep water boiling, add more as needed. Remove pudding from cloth. Let dry and store.

TO PRESSURE COOK PUDDINGS:

1. Follow general instructions re preparation of molds.
2. If individual puddings are made from a fruit pudding recipe, steam (without separate gauge on or valve down) for 10 minutes, then cook at 15 pounds pressure for 20 minutes. If large-size puddings are made from a fruit pudding recipe, steam (without separate gauge on or valve down) for 20 minutes and cook at 15 pounds pressure for 60 minutes.
3. For individual puddings allow 3 cups water in cooker to provide moisture for steaming. For large-size puddings allow 5 cups water in cooker. For pressure canners follow instruction booklet.

The secret is to keep the steaming constant and steady over a medium low heat. Be sure to provide plenty of water so that the cooker will not go dry. A good, steady stream of

steam is necessary to let the puddings rise and be light. If steaming stops, the resultant pudding will be sad, heavy and indigestible.

4. All puddings are placed on the rack. The water in the cooker should NOT touch the pudding mold. When 5 cups of water are put in the cooker, it may therefore be necessary to raise the rack up higher by placing something under it. If the water comes around the pudding mold, the part covered will be heavy and soggy.

5. For a dry, brown top crust place puddings under the broiler for a few minutes to dry out the surface.

TO STORE PUDDINGS:

1. Remove puddings from molds and let dry.
2. Wrap tightly (no air space) in foil or plastic; store in cool, dry place. Puddings without spices can be frozen after being cooled, dried and properly wrapped.
3. Puddings in glass jars or cans are stored like canned fruit.
4. You can wrap cold pudding, one thickness of cloth or plastic, then, in a double thickness of cheesecloth, tying the ends with string. Dip in melted parawax 3 to 6 times to get a smooth white coating. Cool on rack between dippings to let wax set.

TO REHEAT: Remove waxed cloth. Place in pudding bowl or wrap in foil and steam.

TO FREEZE PUDDINGS: Remove pudding from mold, cool, chill and wrap in heavy foil. When needed, remove foil and place pudding in original mold. Cover tightly. Steam as before.

Or steam pudding in a metal mold. Do not remove cover. Chill pudding in mold. Freeze. Steam in mold to heat.

TO REHEAT PUDDINGS: Place pudding in mold, cover tightly and steam for an hour or longer depending on size. Serve hot with desired sauce.

NOTE: Suet is the preferred shortening for steamed puddings. If you wish to substitute other fats, use 1/2 the measure of solid fat (if recipe calls for 2 cups suet you'll use 1 cup other fat). If butter is used, less salt is required in the recipe.

FAVORITE CHRISTMAS PUDDING

- 1 1/2 cups(3-day old) bread crumbs
- 1 cup seedless raisins, washed and dried
- 1 1/2 cups candied cherries and pineapple, cut
- 1/2 cup currants, washed and dried
- 1/3 cup candied citron peel, sliced
- 1/4 cup almonds, blanched and slivered
- 1 1/2 cups pastry flour OR 1 3/8 cups all-purpose flour
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons cinnamon
- 1/4 teaspoon EACH nutmeg, cloves, ginger and allspice
- 1 cup suet, finely chopped
- 1 cup grated raw apple
- 1 cup grated raw potato
- 1 cup grated raw carrot
- 2 eggs
- 3/4 cup liquid honey

Combine bread crumbs, fruit, nuts and peel. Sift flour once, measure and sift with baking powder, soda, salt and spices. Combine. Add suet, apple and vegetables. Beat eggs until thick and light; add honey; mix and add to first mixture. Blend thoroughly, using hands if necessary. Put into 3 or 4 greased molds, about 2/3 full, covering as in general directions. Steam 3 1/2 hours.

CARROT PUDDING (1)

- 1 cup EACH grated carrot, apple, potato
- 1 cup raisins, washed and dried
- 1 cup currants, washed and dried
- 1/2 cup grated suet OR butter
- 2 eggs
- 1 cup sugar
- 1 tablespoon molasses
- 1 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1/2 teaspoon baking soda

Salt - if suet used

Sift all dry ingredients into a mixture of the others. Steam for 3 hours in 4 or 5 molds, filled about 1/2 to 3/4 full. Makes about 4 puddings.

CARROT PUDDING (2)

- 1 cup all-purpose flour
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1 cup brown sugar
- 1 cup grated carrot
- 1 cup grated potato
- 1 cup bread crumbs
- 1 cup raisins
- 1 cup currants
- 3/4 cup suet, finely chopped
- 2 tablespoons sour milk

Mix and sift dry ingredients. Add others in order given. Turn into well-greased molds. Cover and steam individual molds, 1 1/4 hours; large molds, 3 hours. (3/4 cup beef dripping can be used instead of the suet.)

BAKED CARROT PUDDING

- 1/2 cup vegetable shortening
- 1/2 cup light brown sugar
- 1 egg
- 1 cup grated raw carrot
- 1/2 cup EACH seedless raisins and currants
- 1 1/4 cups all-purpose flour
- 2 teaspoons thinly-cut lemon peel
- 1/2 teaspoon EACH soda, salt, cinnamon, nutmeg
- 1 teaspoon baking powder

Blend shortening, sugar and egg. Add fruit and carrots; add sifted baking powder, soda, salt, spices and flour. Mix thoroughly. Place in a greased mold. Bake in slow oven, 325 deg. F., for 1 hour.

OLD ENGLISH PLUM PUDDING

- 1 pound sultanas
- 1 pound currants
- 1 pound seedless raisins
- 1/4 pound candied orange peel, chopped fine
- 1/4 pound candied lemon peel, chopped fine
- 1/2 pound shelled Brazil nuts, chopped fine
- 1 pound (4 cups) beef suet, chopped fine
- 1/2 pound (2 cups) bread crumbs
- 1 stale madeira cake (pound size), crumbled
- 1/2 pound brown sugar
- 1/2 pound all-purpose flour
- 2 teaspoons mixed spices
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 pound white grapes, stoned and skinned
- 1/2 pound black grapes, stoned and skinned

- 1 lemon, grated rind and juice
- 1 orange, grated rind and juice
- 6 eggs
- 1 small glass brandy (4 ounces)
- 1 small glass port (4 ounces)
- 1/2 pint old ale or stout (stout preferred)

Sift flour, spices, salt and baking powder together. Add all dry ingredients. Mix thoroughly and leave 2 to 4 days, mixing every day. On the fourth day beat eggs and add liquid ingredients. Combine with dry ingredients. Add a little milk to moisten if too dry. Pour into well-buttered basins. Tie tops as directed. Boil 12 hours. Makes 3 or 4 puddings.

RICH PLUM PUDDING

- 1 1/2 pounds seeded raisins, separated
- 1/4 pound currants, washed and dried
- 1/4 pound seedless raisins, washed and dried
- 1/4 pound candied citron peel, slivered
- 1/4 pound mixed candied orange and lemon peel, slivered
- 3/4 pound blanched almonds, chopped
- 3 cups soft white bread crumbs
- 2/3 teaspoon salt
- 3/4 pound suet, finely chopped
- 2 cups all-purpose flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon mace
- 1/4 teaspoon ginger
- 1/4 teaspoon allspice
- 1/4 teaspoon baking soda
- 2/3 teaspoon nutmeg
- 8 eggs
- 1/4 cup jelly
- 2 cups soft brown sugar

Mix fruits, nuts, crumbs and suet. Sift flour with soda, salt and spices. Add brown sugar. Combine the two mixtures. Beat eggs very light. Add jelly. Combine thoroughly with other mixture, using hands if necessary. Cover and steam rapidly for 4 hours.

CHRISTMAS PLUM PUDDING

- 1 1/4 cups seedless raisins
- 1 1/4 cups dried currants
- 1/2 cup chopped nutmeats
- 1 cup all-purpose flour, divided
- 2 eggs, beaten
- 1/2 cup light molasses
- 3/4 cup buttermilk
- 1/2 cup finely chopped suet
- 1/4 cup pineapple juice
- 1 cup packaged bread crumbs
- 3/4 teaspoon baking soda
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 3/4 teaspoon salt

Combine raisins, currants, nutmeats and 1/2 cup flour. Combine eggs, molasses, buttermilk, suet and fruit juice. Combine remaining flour, crumbs, baking soda, spices and salt and add to egg mixture. Add floured fruit and mix well. Pour into greased 1 1/2 quart mold. Steam 1 1/2 to 2 hours. Makes 10 to 12 servings.

TINY TIM PUDDINGS

- 1 cup all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon mace
- 1/2 teaspoon allspice