



Christmas Pudding with Hard Sauce

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Christmas Pudding

Course Dessert
Cuisine English

Prep Time 1 hour
Cook Time 3 days 8 hours
Total Time 3 days 9 hours
Servings 12 servings
Calories 374kcal
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Equipment

- Pudding Tin

Ingredients

Pudding

- 2 cups suet grated
- 1 loaf stale bread crumbled
- 2 cups brown sugar
- 6 eggs
- 1 tablespoon Saigon cinnamon
- 1/2 teaspoon Mace
- 1/2 teaspoon Nutmeg
- 1/2 teaspoon Allspice
- 2 cups citron or candied citrus peel mix
- 2 cups raisins
- 1/3 cup whiskey

Hard Sauce

- 1/2 stick unsalted butter
- 1/2 box powdered sugar
- 1 teaspoon whiskey

Instructions

Pudding

1. Beat the eggs. Add the sugar, spices, and whiskey. Mix together well.
2. Add half of the breadcrumbs, and mix. Keep on adding breadcrumbs until you have a consistency a little moister than stuffing.
3. Add the suet and raisins. Mix well. If you still need more breadcrumbs, add them now.

4. Add the citron and mix well.
5. Put water in a four-quart saucepan and set it to boil. if you are using a 4-6 quart Nesco, preheat it to 400.
6. If you have a metal steamer, then fill it with the mixture. Otherwise, fill a medium-sized metal bowl with the mixture. Top with foil and secure with butcher's twine.
7. If you don't have a Nesco, then use a large stockpot with a pasta insert. If you don't have that, then use a large stockpot, and put a cleaned out tuna can upside down to hold the pudding.
8. Put the pudding on the rack, and fill the vessel one inch up the pudding with the hot water.
9. If you are not using the Nesco, put the flame on low. You don't want it to boil away too fast.
10. Check the water level every hour, replenishing with hot water as needed. Steam for 4 hours.
11. Remove from the heat and let sit at least 15 minutes before serving. Best to wait at least 24 hours. Store your pudding in a dark, cool place. Under a bed, in an unheated bedroom is best.

Hard Sauce

1. Beat the sugar, whiskey and powdered sugar together. Chill.
2. To serve your pudding, put it on a nice flame retardant plate, preferably glass.
3. Put the hard sauce in a nice serving bowl.
4. Have ready a match. Also have ready a large metal bowl, larger than the pudding and platter.
5. Present the pudding by lighting it with the match. It should only flame for a few seconds. If it does not, you may suffocate the flames with the large bowl.
6. Encourage guests to have a little hard sauce with their pudding and enjoy!

Notes

Quick notesAll the ingredients here are approximate. This is a real "eyeball it" recipe. Basically, you want to have the same amount of suet, eggs, and sugar. Just add enough breadcrumbs to come up with a stuffing like consistency. Although it may seem complicated, this is actually a very simple dessert to make.**Variations**You may use brandy instead of whiskey. You may also use all citron instead of the mix. You may add nuts if desired.

Nutrition

Calories: 374kcal | Carbohydrates: 49g | Protein: 5g | Fat: 18g | Saturated Fat: 10g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Cholesterol: 94mg | Sodium: 140mg | Potassium: 295mg | Fiber: 1g | Sugar: 34g | Vitamin A: -1IU

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