

Modern Plum Pudding

You will need an 8 C pudding container i.e. a Round metal bowl, a cover, Steamer basket trivet or rack and a roomy soup kettle

Steam pudding for minimum 6 hours

INGREDIENTS:

3 cups white bread crumbs lightly packed (about 1/2 loaf)

1 cup brown raisins, yellow raisins, chopped currants

1 1/3 cup Sugar

1/2 teaspoon mace, cinnamon, nutmeg

8 oz butter melted

4 large eggs lightly beaten

1/2 teaspoon almond extract

1/2 cup bitter orange marmalade

FOR SERVING:

1/2 cup rum or bourbon heated slightly before serving

2 cups zabaglione sauce **

Toss the crumbs in a large mixing bowl along with raisins, currants, sugar and spices. Toss with the melted butter and all remaining ingredients except for the rum/bourbon and zabaglione. Taste for seasoning and add more if needed. Pack mixture into the container and cover with round of wax paper and lid. Set the container on steaming device and add enough water to come up 1/3 up the sides of pudding container. Cover kettle tightly bring to a simmer and let steam for 6 hours, keep water at a level 1/3 of side. Pudding is done when dark walnut brown in color and firm to touch. Let pudding cool and then store in a wine cellar or the fridge. At least two hours before serving re-steam the pudding. Unmold onto a hot flameproof serving platter and decorate with garnish. Bring to table along with the warmed liquor and pour liquor around pudding. Ignite and let flame. Serve with the zabaglione.

Victorian Plum Pudding –

Half a pound of flour, half a pound of raisins, stoned and chopped, and some currants washed picked and dried; use milk enough to stir easily with a spoon; add half a pound of suet chopped fine, a teaspoonful of salt, and four well beaten eggs; tie it in a floured cloth, and boil four hours. The water must boil when you put it in, and continue boiling until it is done. Store in a sack for three weeks.

Roast Goose with Sage & Onion Dressing

Serves 8

A proper Victorian Holiday feast would not be complete without a stuffed goose

9 pound goose

2 teaspoons coarse salt

For The Stuffing:

3 medium onions, peeled

4 large apples, peeled, cored & chopped (use tart apples, Granny Smith are best)

2 tablespoons loosely packed dried sage leaves, crumbled

½ teaspoon freshly ground black pepper 1 tablespoon butter, cut into tiny bits

For The Brown Gravy:

Gizzard, neck, heart, liver and wing tips of the goose, chopped

1 onion

1 carrot, sliced

1-2 tablespoons rendered goose fat or cooking oil

3 cups stock or beef bouillon

½ bay leaf

3 sprigs parsley

Salt & pepper to taste

For The Port Wine Sauce

½ cup port

1 teaspoon mustard

Pinch cayenne pepper

Salt to taste

Oven: 450

Rub inside of goose with coarse salt and set aside.

Parboil onion in boiling water for 5 minutes. Remove with a slotted spoon and, when cool enough to handle, chop them finely.

In large bowl, combine onions, chopped apples, sage, pepper and butter. Stuff cavity of goose and sew or skewer the openings and truss in the usual way.

Roast goose at 450 for 15 minutes, then reduce heat to 350 degrees and turn the goose onto its side. After 1 hour, turn goose onto its other side. For the final 15 minutes, roast goose on its back. Baste every 20 minutes during entire roasting time. (Allow approximately 15 minutes per pound for the total weight of the stuffed goose, or 2 ½ hours for a 9 pound stuffed goose. The internal temperature should register 180 degrees when done, the legs should move up and down freely, and the juices should run a pale yellow.)

Prepare the gravy while goose is roasting. In a large saucepan, brown the goose parts, onion and carrot in the fat. When they are nicely browned, add the stock and seasonings. Simmer, partially covered, for about 1 hour, skimming occasionally. Strain, degrease and pour into a warmed sauce-boat for serving.

For the optional port wine sauce, combine the ingredients in a small saucepan. Just before serving the goose, slit open the breast and pour the sauce on top.

Mincemeat

Makes 1 ½ quarts or 2 ¾ pounds

Make a week in advance of using:

2 large lemons

2 small tart apples, pared, cored & grated

2 cups raisins

2 cups dried currants

Generous ¼ cup coarsely chopped citron

Generous ¼ cup coarsely chopped candied orange peel

2 cups (½ pound) loosely packed suet

1 tablespoon freshly grated nutmeg

½ teaspoon mace

¾ teaspoon ground ginger

1 teaspoon salt

½ cup brandy

¼ pound lean ground round beef, (optional; see note)

In a small saucepan, cover the lemons with water. Bring to a boil and simmer for 20 minutes. Remove lemons and cut them in half and remove pits. Chop lemons finely.

In a bowl, combine the remaining ingredients and mix well.

Press the mincemeat into large sterile jars with tight fitting lids and store them in a cool place until needed. Moisten the mincemeat by adding more brandy.

This recipe makes enough for 2 8-inch covered pies. If you plan to bake the mincemeat in pies or tarts, you will find that adding the meat at the last minute enriches the flavor. If you do this, do not plan on storing the mincemeat for more than a few days in the refrigerator.