

Receipts, &c.

PLUM PUDDING AND OTHER RECEIPTS FOR CHRISTMAS.

We give a number of receipts for puddings, pies, cakes, etc., that will be of great use to our lady friends during the Christmas holidays.

A CHRISTMAS PLUM PUDDING, WITH OR WITHOUT EGGS.—Take two pounds of bread crumbs that have been well sifted through a colander; two tablespoonfuls of flour; half an ounce of ground allspice, and one pound of brown moist sugar; rub these ingredients thoroughly well together; chop one pound of suet very fine, and thoroughly mix in with the other things. Wash well in tepid water a pound and a half of raisins, and stone them, or two pounds of Sultana raisins, which require no stoning, and are equally good, though more expensive; chop these, not too fine, and well mix in; then a pound of well-washed currants, and a quarter of a pound of candied peel, cut into lumps, *not slices*. Having mixed all this together well, make the whole sufficiently moist with a little milk; well butter one or more large basins; well press the mixture into the bottom of each (or they will not turn out in good shape), and when filled to a trifle above the brim of the basin, spread some flour on the top, and tie the basin down with a well-wetted cloth; place the pudding in boiling water, let it boil up rapidly, and so continue for four hours; then take it up, remove the cloth but do not turn it out of the basin. The next day, or when wanted for use, put the pudding to warm, with the basin still on, for two hours, in a moderately warm oven, then take it out, turn it from the basin on to the dish in which it is to be sent to table. With the handle of a teaspoon, or the blade of a fruit-knife, make incisions in different parts of the pudding, and pour on some sherry wine, then sift powdered sugar over. It is obvious that this pudding must be made the day before it is required for use, and it is much better for being so. Eggs are not necessary to give either richness or flavor, or to "bind the pudding;" the milk and the flour will do that. Eggs render the mass thoroughly indigestible; but if they must still be had—and we again repeat that they are not needed—eight eggs, well beaten and strained, can be used instead of the milk. Great care is necessary in all puddings of the kind, not to make them too wet, or they will be heavy; and to thoroughly mix the ingredients separately.

CHRISTMAS PLUM PUDDING.—A pound of suet, cut in pieces not too fine, a pound of currants, and a pound of raisins stoned, four eggs, half a grated nutmeg, an ounce of citron and lemon-peel, shred fine, a teaspoonful of beaten ginger, half a pound of bread-crumbs, half a pound of flour, and a pint of milk; beat the eggs first, add half the milk, beat them together, and by degrees stir in the flour, then the suet, spice, and fruit, and as much milk as will mix it together very thick; then take a clean cloth, dip in boiling water, and squeeze dry. While the water is boiling fast, put in your pudding, which should boil at least five hours.

Another way.—Seven ounces raisins, seeded and a little chopped; seven ounce currants, well washed and picked; one and a half ounce citron; three ounces of beef suet, chopped very fine; three-quarters of a nutmeg, grated; one-quarter of a teaspoonful of cinnamon; five eggs well beaten up; four tablespoonfuls of sugar; five

tablespoonfuls of wheat flour; half a lemon-peel, grated; one glass of brandy and one glass of Madeira; a little milk to mix, sufficient to make rather a thick batter. The whole must be well mixed. The above mixture to be put into a well-buttered basin. Tie a pudding cloth over, and pin the four corners over the top. Put into boiling water, and to be kept boiling without ceasing for five hours. We have tried this receipt, and know it to be excellent.

CURRANT CAKE.—One cup of butter, three eggs, one cup of water or milk, half a teaspoonful of saleratus, nutmeg, cup of currants.

LIGHT CAKES.—Put a small quantity of flour into a mug, mix it with very good milk, with a lump of butter the size of an egg, a little barm, an egg, a teaspoonful of honey, and a little ginger; beat them well, and let them rise before baking.

LITTLE PLUM CAKES TO KEEP LONG.—Dry one pound of flour, and mix with six ounces of finely-pounded sugar; beat six ounces of butter to a cream, and add to three eggs well beaten, half a pound of currants nicely dried, and the flour and sugar; beat all for some time, then dredge flour on tin plates, and drop the batter on them the size of a walnut. If properly mixed, it will be a stiff paste. Bake in a brisk oven.

RICH PLUM PUDDING.—Stone carefully one pound of the best raisins, wash and pick one pound of currants, chop very small one pound of fresh beef-suet, blanch and chop small or pound two ounces of sweet almonds and one ounce of bitter ones; mix the whole well together, with one pound of sifted flour, and the same weight of crumb of bread soaked in milk, then squeezed dry and stirred with a spoon until reduced to a mash, before it is mixed with the flour. Cut in small pieces two ounces each of preserved citron, orange, and lemon-peel, and add a quarter of an ounce of mixed spice; quarter of a pound of moist sugar should be put into a basin, with eight eggs, and well beaten together with a three-pronged fork; stir this with the pudding, and make it of the proper consistence with milk. Remember that it must not be made too thin, or the fruit will sink to the bottom, but be made to the consistence of good thick batter. Two wineglassfuls of brandy should be poured over the fruit and spice, mixed together in a basin, and allowed to stand three or four hours before the pudding is made, stirring them occasionally. It must be tied in a cloth, and will take five hours of constant boiling. When done, turn it out on a dish, sift loaf-sugar over the top, and serve it with wine-sauce in a boat, and some poured round the pudding.

The pudding will be of considerable size, but half the quantity of materials, used in the same proportion, will be equally good.

BOILED PLUM PUDDING.—The crumbs of a small loaf, half a pound each of sugar, currants, raisins, and beef-suet shred, two ounces of candied peel, three drops of essence of lemon, three eggs, a little nutmeg, a tablespoonful of flour. Butter the mould, and boil them five hours. Serve with brandy-sauce.

A GOOD POUND-CAKE.—Beat one pound of butter to a cream, and mix with it the whites and yolks of eight eggs beaten apart. Have ready, warm by the fire, one pound of flour, and the same of sifted sugar; mix them and a few cloves, a little nutmeg and cinnamon, in fine powder together; then by degrees work the dry ingredients into the butter and eggs. When well beaten, add a glass of wine and some carraways. It must be beaten

a full hour. Butter a pan, and bake it an hour in a quick oven.

The above proportions, leaving out four ounces of the butter, and the same of sugar, make a less luscious cake, and to most tastes a more pleasant one.

A RICH CHRISTMAS PUDDING.—One pound of raisins, stoned, one pound of currants, half a pound of beef-suet, quarter of a pound of sugar, two spoonfuls of flour, three eggs, a cup of sweetmeats, and a wineglass of brandy. Mix well, and boil in a mould eight hours.

A GOOD CHRISTMAS PUDDING.—One pound of flour, two pounds of suet, one pound of currants, one pound of plums, eight eggs, two ounces of candied peel, almonds and mixed spice according to taste. Boil gently for seven hours.

COMMON CRULLERS OR TWIST CAKES.—Mix well together half a pint of sour milk, or buttermilk, two teacupfuls of sugar, one teacupful of butter, and three eggs, well-beaten; add to this a teaspoonful of saleratus dissolved in hot water, a teaspoonful of salt, half a nutmeg grated, and a teaspoonful of powdered cinnamon; sift in flour enough to make a smooth dough: roll it out not quite a quarter of an inch thick; cut in small oblong pieces; divide one end in three or four parts like fingers, and twist or plait them over each other. Fry them in boiling lard. These cakes may be cut in strips, and the ends joined, to make a ring, or in any other shape.

SOFT CRULLERS.—Sift three-quarters of a pound of flour, and powder half a pound of loaf-sugar; heat a pint of water in a round-bottomed saucepan, and when quite warm, mix the flour with it gradually; set half a pound of fresh butter over the fire in a small vessel; and when it begins to melt, stir it gradually into the flour and water; then add by degrees the powdered sugar and half a grated nutmeg. Take the saucepan off the fire, and beat the contents with a wooden spaddle or spatula till they are thoroughly mixed; then beat six eggs very light, and stir them gradually into the mixture. Beat the whole very hard till it becomes a thick batter. Flour a pasteboard very well, and lay out the batter upon it in rings (the best way is to pass it through a screw funnel). Have ready, on the fire, a pot of boiling lard of the very best quality; put in the crullers, removing them from the board by carefully taking them up, one at a time, on a bread-bladed knife. Boil but few at a time. They must be of a fine brown. Lift them out on a perforated skimmer, draining the lard from them back into the pot; lay them on a large dish, and sift powdered white sugar over them.

CHRISTMAS CAKE.

To two pounds of flour well sifted unite
Of loaf-sugar ounces sixteen;
Two pounds of fresh butter, with eighteen fine eggs,
And four pounds of currants washed clean;
Eight ounces of almonds well blanched and cut small,
The same weight of citron sliced;
Of orange and lemon-peel candied one pound,
And a gill of pale brandy uniced;
A large nutmeg grated: exact half an ounce
Of allspice, but only a quarter
Of mace, coriander, and ginger well ground,
Or pounded to dust in a mortar.
An important addition is cinnamon, which
Is better increased than diminished;
The fourth of an ounce is sufficient. Now this
May be baked four good hours till finished.

DOUGH-NUTS.—Take three pounds of flour, one pound of

butter, one and a half pound of sugar; cut the butter fine into the flour; beat six eggs light, and put them in; add two wine-glasses of yeast, one pint of milk, some cinnamon, mace and nutmeg; make it up into a light dough, and put it to rise. When it is light enough, roll out the paste, cut it in small pieces, and boil them in lard.

FRUIT CAKE.—Take one pound of butter and one pound of sugar, and beat them together with the yolks of eight eggs; beat the whites separately; mix with these one and a half pound of flour, one teacupful of cream, one wineglassful of brandy and one of wine, one nutmeg, one teaspoonful of mace, one teaspoonful of cloves, two teaspoonfuls of cinnamon, one salt-spoonful of salt, three-quarters of a pound of raisins, stoned, three-quarters of a pound of currants, half a pound of citron; mix with the flour two teaspoonfuls of yeast powder.

WASHINGTON CAKE.—Beat together one and a half pound of sugar, and three-quarters of a pound of butter; add four eggs well beaten, half a pint of sour milk, and one teaspoonful of saleratus, dissolved in a little hot water. Stir in gradually one and three-quarter pound of flour, one wineglassful of wine or brandy, and one nutmeg, grated. Beat all well together.

This will make two round cakes. It should be baked in a quick oven, and will take from fifteen to thirty minutes, according to the thickness of the cakes.

QUEEN CAKE.—Mix one pound of dried flour, the same of sifted sugar and of washed currants; wash one pound of butter in rose-water, beat it well, then mix with it eight eggs, yolks and whites beaten separately, and put in the dry ingredients by degrees; beat the whole an hour; butter little tins, teacups, or saucers, filling them only half full; sift a little fine sugar over just as you put them into the oven.

LEMON GINGERBREAD.—Grate the rinds of two or three lemons, and add the juice to a glass of brandy; then mix the grated lemon in one pound of flour, make a hole in the flour, pour in half a pound of treacle, half a pound of butter melted, the lemon-juice, and brandy, and mix all up together with half an ounce of ground ginger and quarter of an ounce of Cayenne pepper.

SEED CAKE.—Beat one pound of butter to a cream, adding gradually a quarter of a pound of sifted sugar, beating both together; have ready the yolks of eighteen eggs, and the whites of ten, beaten separately; mix in the whites first, and then the yolks, and beat the whole for ten minutes; add two grated nutmegs, one pound and a half of flour, and mix them very gradually with the other ingredients; when the oven is ready, beat in three ounces of picked caraway-seeds.

PUMPKIN PUDDING.—Take one pint of pumpkin that has been stewed soft and pressed through a colander; melt in half a pint of warm milk a quarter of a pound of butter and the same quantity of sugar, stirring them well together; one pint of rich cream will be better than milk and butter; beat eight eggs very light, and add them gradually to the other ingredients alternately with the pumpkin; then stir in a wineglass of rose-water and two glasses of wine mixed together, a large teaspoonful of powdered mace and cinnamon mixed, and a grated nutmeg. Having stirred the whole very hard, put it into a buttered dish, and bake it three-quarters of an hour.

LEMON CAKE.—Beat six eggs, the yolks and whites separately, till in a solid froth; add to the yolks the grated rind of a fine lemon and six ounces of sugar dried and

sifted; beat this a quarter of an hour; shake in with the left hand six ounces of dried flour; then add the whites of the eggs and the juice of the lemon; when these are well beaten in, put it immediately into tins, and bake it about an hour in a moderately hot oven.

CLOVE CAKE.—One pound of sugar, one pound of flour, half pound of butter, four eggs, a teaspoonful of salernatus, a cup of milk, a teaspoonful of powdered mace, same of cinnamon, same of cloves; fruit, if you choose.

MINCEMEAT.—Six pounds of currants, three pounds of raisins stoned, three pounds of apples chopped fine, four pounds of suet, two pounds of sugar, two pounds of beef, the peel and juice of two lemons, a pint of sweet wine, a quarter of a pint of brandy, half an ounce of mixed spice. Press the whole into a deep pan when well mixed.

Another way.—Two pounds of raisins, three pounds of currants, three pounds of beef-suet, two pounds of moist sugar, two ounces of citron, one ounce of orange-peel, one small nutmeg, one pottle of apples chopped fine, the rind of two lemons and juice of one, half a pint of brandy; mix well together. This should be made a little time before wanted for use.

MINCE PIES.—Take a pound of beef, free from skin and strings, and chop it very fine; then two pounds of suet, which likewise pick and chop; then add three pounds of currants nicely cleaned and perfectly dry, one pound and a half of apples, the peel and juice of a lemon, half a pint of sweet wine, half a nutmeg, and a few cloves and mace, with pimento in fine powder; have citron, orange, and lemon-pie ready, and put some in each of the pies when made.

MOLASSES PIE.—Four eggs—beat the whites separate—one teacupful of brown sugar, half a nutmeg, two table-spoonfuls of butter, beat them well together; stir in one teacupful and a half of molasses, and then add the white of eggs. Bake on pastry.

CREAM PIE (fine).—Half pound of butter, four eggs, sugar, salt, and nutmeg to your taste, and two table-spoonfuls of arrowroot wet; pour on it a quart of boiling milk, and stir the whole together. To be baked in deep dishes.

GINGER SPONGE-CAKE.—One cup of molasses, one cup of butter, two cups of sugar, four eggs, three cups of flour, one cup of milk, soda, and ginger.

FRENCH JUMBLES.—One pound and a half of flour, one pound of sugar, three quarters of a pound of butter, three eggs; dissolve one teaspoonful of soda in one-half cup of milk; add this, also one nutmeg, and roll out the dough, and cut into small cakes of any shape, and bake them in a quick oven.

HOW TO COOK POULTRY.

TO BOIL A TURKEY.—Make a stuffing as for veal; or if you wish a plain stuffing, pound a cracker or some bread-crumbs very fine, chop raw salt pork very fine, sift some sage and any other sweet herbs that are liked, season with pepper, and mould them together with the yolk of an egg; put this under the breast, and tie it closely. Set on the turkey in boiling water enough to cover it; boil very slowly, and take off the scum as it rises. A large turkey will require more than two hours' boiling; a small one an hour and a half. Garnish with fried forcemeat, and serve with oyster or celery sauce.

Or: Fill the body with oysters, and let it boil by steam without any water. When sufficiently done, take it up, strain the gravy that will be found in the pan, and

which, when cold, will be a fine jelly; thicken it with a little flour and butter, add the liquor of the oysters intended for sauce, also stewed, and warm the oysters up in it; whiten it with a little boiled cream, and pour it over the turkey.

TO ROAST A TURKEY.—Prepare a stuffing of pork sausage-meat, one beaten egg, and a few crumbs of bread; or, if sausages are to be served with the turkey, stuffing as for fillet of veal; in either, a little shred shallot is an improvement. Stuff the bird under the breast; dredge it with flour, and put it down to a clear, brisk fire; at a moderate distance the first half hour, but afterwards nearer. Baste with butter; and when the turkey is plumped up, and the steam draws towards the fire, it will be nearly done; then dredge it lightly with flour, and baste it with a little more butter, first melted in the basting ladle. Serve with gravy in the dish and bread sauce in a tureen. It may be garnished with sausages, or with fried forcemeat, if veal stuffing be used. Sometimes the gizzard and liver are dipped into the yolk of an egg, sprinkled with salt and Cayenne, and then put under the pinions before the bird is put to the fire. A very large turkey will require three hours' roasting; one of eight or ten pounds, two hours; and a small one, an hour and a half.

TO ROAST A GOOSE.—Geese seem to bear the same relation to poultry that pork does to the flesh of other domestic quadrupeds; that is, the flesh of goose is not suitable for, or agreeable to, the very delicate in constitution. One reason, doubtless, is that it is the fashion to bring it to table very rare done; a detestable mode!

Take a young goose, pick, singe and clean well. Make the stuffing with two ounces of onions (about four common sized), and one ounce of green sage chopped very fine; then add a large coffee cup of stale bread-crumbs and the same of mashed potatoes; a little pepper and salt, a bit of butter as big as a walnut, the yolk of an egg or two; mix these well together, and stuff the goose. Do not fill it entirely; the stuffing requires room to swell. Spit it, tie the spit at both ends to prevent its swinging round, and to keep the stuffing from coming out. The fire must be brisk. Baste it with salt and water at first, then with its own dripping. It will take two hours or more to roast it thoroughly.

A green goose, that is, one under four months old, is seasoned with pepper and salt instead of sage and onions. It will roast in an hour.

SAUCE FOR A ROASTED GOOSE.—Put into a saucepan a table-spoonful of made mustard, half a teaspoonful of Cayenne pepper, a glass of port wine, and a gill of gravy; mix, and warm, and pour it through a slit in the apron into the body of the goose, just before serving.

CHRISTMAS AND NEW YEAR'S DINNERS.

Boiled turkey with oyster sauce, roast goose with apple sauce, roasted ham, chicken pie, stewed beets, cole-slaw, turnips, salsify, winter squash; mince pie, plum pudding, lemon custard, cranberry pie.

Roast turkey with cranberry sauce, boiled fowls with celery sauce, boiled ham, goose pie, turnips, salsify, cole-slaw, winter squash, beets; mince pudding boiled, lemon pudding baked, pumpkin pudding.

Mock turtle soup, roast turkey with cranberry sauce, boiled turkey with celery sauce, roasted ham, smoke-tongue, chicken curry, oyster pie, beets, cole-slaw, winter squash, salsify, fried celery; plum pudding, mince pie, calf's-foot jelly, blanc-mange.