

skin, and gristle. Pour the rest of the batter over the meat, and bake the pudding in a moderate oven. Serve very hot, and send good brown sauce to table in a tureen. Time to bake, one hour. Sufficient for two or three persons.

PLUM PUDDING ECONOMICAL.—

Shred a quarter of a pound of beef suet very finely; mix with it three-quarters of a pound of flour, three-quarters of a pound of bread-crumbs, half a pound of raisins stoned and chopped, half a pound of currants, half a pound of moist sugar, the peel of a lemon finely shred, and half a nutmeg grated. Mix the dry ingredients thoroughly, and stir in with them six well-beaten eggs and as much milk as is required to make a stiff paste. Put the pudding into a floured cloth, and tie it up, not too tightly, but leaving room for it to swell. Put it into a pan of boiling water, and keep it boiling quickly for five hours. Do not turn it out of the cloth until just before it is to be served. Send sweet sauce to table in a tureen. If preferred, three eggs only may be used, and three heaped teaspoonfuls of baking-powder. Sufficient for five or six persons.

PRUNE PUDDING.—Wash and stone a pound of prunes. Blanch the kernels, and simmer them with three-quarters of a pint of water, and a table-spoonful of sugar, till they are quite soft. Line a mould with pieces of the crumb of bread which have been soaked in clarified butter. Pour in the stewed prunes gently, so as not to displace the bread, and add a table-spoonful of marmalade. Cover the fruit with a layer of bread, tie a piece of buttered paper over the top, and bake in a moderate oven. Or, stew the fruit, as above, mix with it half an ounce of dissolved isinglass, pour it into a mould, and when it is

set, turn out, and serve. Time to bake, one hour. Sufficient for six or eight persons.

PRUNE PUDDING, (another way).—Beat a teacupful of flour to a smooth paste with a little cold milk. Add two well-beaten eggs, a pinch of salt, and as much milk as will make a rather thick batter. Wash half a pound of prunes, and simmer them in a little water till they are quite soft. Drain off the liquid, take out the stones, sprinkle a little flour over the prunes, and then stir them into the pudding. Dip a cloth into boiling water, wring it well, and dredge a little flour over it. Pour the pudding into it, and tie it securely, but leave a little room for the pudding to swell. Plunge it into boiling water, and keep the pudding boiling until it is done enough. Serve with sweet sauce. Time to boil, two hours. Sufficient for five or six persons.

PRUNE ROLY-POLY PUDDING.—Wash and stone a pound of prunes. Blanch the kernels, and put them into a stew-pan with the fruit, a table-spoonful of moist sugar, and half a pint of water. Boil the prunes to a thick paste. Roll out a piece of pastry, such as is used for boiled pudding, a third of an inch thick. Spread the fruit upon it, moisten the edges, and make it into a roll. Fasten the ends securely. Tie the pudding in a floured cloth, plunge it into boiling water, and boil it quickly till done enough. Time to boil, about two hours and a half. Sufficient for five or six persons.

POTATO PUDDING, SWEET.—Bake half a dozen large potatoes, and when they are done enough break them open and scoop out the contents with a spoon. Beat them lightly, and with a quarter of a pound of the potato flour put three ounces of clarified butter,