Plain Potato Pudding

Having pared a pound of fine larger potatoes, put them in a pot, cover them well with cold water, and boil them gently till tender all through. When done lay each potato (one at a time) in a clean, warm napkin and press and wring it till all the moisture is squeezed out and the potato becomes a round, dry lump.

Mince as fine as possible a quarter pound of fresh beef suet -divested of skin and strings. Crumble the potato and mix it well with the suet, adding a small spoonful of salt. Add sufficient milk to make a thick batter and beat it well.

Dip a strong square cloth in hot water, shake it out, and dredge it well with flour. Tie the pudding in, leaving room for it to swell, and put it into a large pot of hot water boiling it steady for an hour.

This is a good and economical pudding.

Try this recipe at home and tag us on Instagram
@nmhistoricsites and #fortseldenhistoricsite

NEW MEXICO HISTORIC SITES