

Try this holiday recipe from the *Manual for Army Cooks*, 1896.

Plum Pudding, No. 1

The ingredients of this pudding, with the exception of the milk and eggs, should be prepared the day before the pudding is to be made.

2 quarts sifted flour

2 quarts bread crumbs

Four pounds suet, freed from fiber and chopped moderately fine

Four pounds raisins, picked, seeded, chopped, and dredged with flour

Sixteen eggs, whites and yolks beaten separately

Two quarts sweet milk (or equivalent of condensed milk)

¼ pound citron, cut fine and dredged with flour

Grated rind of one lemon

Two nutmegs, grated

1 tablespoon ground ginger

1 tablespoon ground cinnamon

1 teaspoon ground clove

Into a deep pan or dish put the ingredients in the following order, incorporating them thoroughly: First, the beaten yolks of the eggs; then one-half the milk; then the flour, bread crumbs, suet, spices, and lemon rind; then the remainder of the milk, or as much of it as will make a thick batter; then the beaten whites of the eggs; and last the dredged fruit.

Beat the mixture for thirty minutes, put it into the prepared bag or bags, and boil for seven hours. Serve with hot sauce.

The above recipe is enough for thirty men.



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