

**DELMONICO'S RECIPES FROM A "GILDED AGE"  
FOR AN 1894 THANKSGIVING**

**ENGLISH PLUM PUDDING, Hard and Brandy Sauce**

"Plum Pouding St. George"

from: *The Epicurean*, by Charles Ranhofer, 1894.

from: *Thanksgiving "a la Carte"*



**Place in a vessel** one pound of beef kidney suet, very dry, free of fibers and chopped up very finely; one pound of seeded Malaga raising; one pound of currants, cleaned and washed in plenty of water; one pound of bread-crumbs, sifted through a sieve; a quarter of a pound of candied lemon peel chopped up very fine; one pound of powdered sugar; four tablespoonfuls of flour; a quarter of an ounce of ground cinnamon; a quarter of an ounce of nutmeg and allspice; a pint of brandy and six eggs. Mix the whole well together.

**Dip a strong cloth**, in cold water, and wring it out to extract all its moisture; spread it open on a table and butter it liberally with butter softened to the consistency of cream; dredge over with sifted flour and shake the cloth to remove the excess of flour that has failed to adhere to the butter. Lay in the center of this cloth the above prepared mixture, form it in the shape of a ball, raise up the edges of the cloth bringing the four ends together and all around so as to enclose the preparation well, then tighten and tie firmly. Have on the fire a high saucepan filled to three-quarters of its height with water; when this boils plunge in the plum pudding and let cook for three hours, then remove it from the water.

**Have it stand** for five minutes before cutting the string; undo the cloth carefully and invert the pudding on a hot dish; besprinkle it with sugar, pour over some brandy or rum and set it on the fire; serve immediately. Have a separate sauce-boat of frothy vanilla and rum sauce to be made as follows:



**Frothy Vanilla and Rum Sauce** - **Chop up** half a pound of beef marrow, melt it in a bain-marie, then strain through a napkin into a bowl and whip it until it begins to froth, then add four ounces of fresh butter broken in small parts, four ounces of vanilla sugar and lastly, half a gill of rum; serve.