

SAVOURY PUDDING

8oz breadcrumbs
3oz shredded suet
2 tbsp oatmeal
½ tbsp sage
¼ tbsp marjoram
2 large boiled onions
¼ pt milk
Salt and pepper

Method:

Heat oven to 200 degrees C / gas mark 8.

Soak bread in cold water until soft. Drain all water away and squeeze as dry as possible.

Chop onions, beat bread with a fork.

Add suet, onions and other ingredients to bread and mix with egg and milk.

Heat about 1/2oz dripping in a tin and put the mixture in, spreading evenly.

Bake in the oven for approx. 45 mins.

Allow to stand a few minutes, then cut into squares and serve with gravy.

This is a recipe that Jill Bayliss grew up with. Although called a pudding, they used to have it as a starter. It comes from a recipe book dating from 1911 and her grandmother always made it on Christmas Day. The book was given to Jill's mother as a wedding present and she has made it every Christmas since she married in 1954