

A REGENCY HOLIDAY TREAT RECOMMENDATION FROM

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King George Christmas Pudding

(The 1714 recipe for King George's first Christmas pudding.)

Ingredients

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| 1 pound of eggs | 1 pound sugar |
| 1 1/2 pounds shredded suet | 1 pound breadcrumbs |
| 1 pound dried plums | 1 teaspoon mixed spice |
| 1 pound raisins | 1/2 grated nutmeg |
| 1 pound mixed peel | 1/2 pint milk |
| 1 pound currants | 1/2 teaspoon of salt |
| 1 pound sultanas | Juice of lemon |
| 1 pound flour | Large glass of brandy |

Mix together all ingredients in large pot and let stand for twelve hours.

Boil for eight hours and boil again on Christmas Day for two more hours. Yields nine pounds of pudding.