



A REGENCY HOLIDAY TREAT RECOMMENDATION FROM

Sabrina Jeffries

Plum Pottage or Christmas Pottage

Take a leg of beef, boil it till tender in a sufficient quantity of water,
add two quarts of red wine and two quarts of old strong beer;
put to these some cloves, mace and nutmeg, enough to season it;
and boil some apples, pared and freed of the cores, in it till tender and break them;
and to every quart of liquor, put half a pound of currants,
picked clean and rubbed with a coarse cloth, without washing.
Then add a pound of raisins of the sun, to a gallon of liquor and half a pound of prunes.
Take out the beef, and the broth, or pottage, will be fit for use.