

McReid Christmas Pudding

Cream together:

1 cup sugar
½ cup butter

Add:

1 cup grated carrots
1 cup grated potatoes
1 ¼ cup sifted flour
1 tsp soda dissolved in a little hot water
1 tsp cinnamon
½ tsp ginger
½ tsp nutmeg
½ tsp salt
1 cup raisins
1 cup chopped dates
1 cup whole maraschino cherries (a mix of red and green)
½ cup chopped pecans or walnuts
1 tsp. Vanilla

Blend all ingredients in the order given. Pour into a well buttered mold.
Place oiled wax paper over pudding. Place in large pot with lid.
Steam 3 hours. Serve with brown sugar sauce

Brown Sugar Sauce

Make a Double batch... trust us!

1 cup brown sugar
2 tbsp. Butter

Heat slowly and let bubble to rich brown. Be careful not to scorch.

Add 2-3 cups of milk and continue to heat until nearly to a boil. Thicken with a mixture of 3 tbsp cornstarch and ½ cup milk. Let come to a boil.

Add 1 tsp vanilla. This sauce can be made a day ahead and warmed up again.

Add rum or brandy to taste if desired.

Enjoy! (The McReid house believes it is perfectly acceptable to lick out your bowl!)