

[To Make New College Puddings] Sarah Creighton Wilkins

Date: Late 18th or early 19th century; exact date unknown.

Contributors

Contributor Role

Compiler

Contributor Name

Sarah Creighton Wilkins

Publication Format

Manuscript

Type

Food

Ingredients

bread

suet

currants

sugar

sweetmeats

brandy

nutmeg

eggs

butter

clarified butter

Places

Halifax

Nova Scotia

Oxford

England

Source: Manuscript Notebook of Sarah Creighton Wilkins

Institution: Nova Scotia Archives | **Source Origin:** MacDonald Family Fonds | **Reference:** MG 1 No. 1 / Microfilm Reel 10,618

Description

A recipe for New College puddings.

Transcription

To make New College

Puddings, from Oxford

2 p^d: of white bread grated fine,
½ p^d of Suet cut small ½ p^d of Currants
½ dit Sugar & smeatmeats, a large
spoonful of brandy a Nutmeg 4 Eggs
mix it well together & make it up
in small puddings, then fry them in
clarified butter _ drain them dry
& serve them up with white wine
butter & sugar

To Make New College Puddings recipe from Early Modern Maritime Recipes:

<https://emmr.lib.unb.ca/recipes/295>