[To Make a[n] Orange Pud[d]ing]

Date: 1786/01/01

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Manuscript

Type
Food

Ingredients
Seville oranges
orange rind
butter
sugar
egg yolks
rose water
sack
cream or milk

Source: Commissioner of the Public Records, Record Group 1
Institution: Nova Scotia Archives | **Reference:** RG 1 vol. 411, no. 10 / Microfilm Reel 15, 457

Transcription

To make a Orange Puding

Take two Ounces Large Sevil Oranges grate of the Yelow rines

queese the Juice apon it 1/2 of Sweetest Buttar 1/2 of

Double Refin'd Sugar Pound and Shifted through

a Lawn sive then Work the Buttar & sugar ---

together with a Spoon take 10 Yolks of Eggs 4

Spoonfulls of Rose Watter 4 Spoonfulls of Sack

4 Spoonfulls Cream or Milk mix all well together

then Pour it on the Butter and Sugar and Pour

the Rest Juse and Peat into the Rest -----

To Make a[n] Orange Pud[d]ing recipe from Early Modern Maritime Recipes:
https://emmr.lib.unb.ca/recipes/711