

TIM FARMER'S COUNTRY KITCHEN

FIGGY PUDDING

6-7 slices of bread
1/2 cup milk
1 cup beef suet or tallow
1 1/2 cups dried figs
3 eggs
1 cup sugar

Put bread in food processor and process until in crumbs. Spread out on baking sheet and put in oven at 300 degrees for 4-5 minutes. Transfer crumbs to a large bowl and mix in milk to soften. Set aside. In food processor, add beef suet/tallow, figs and eggs and process until smooth. Add in bread crumbs and milk mixture along with sugar and process until a paste is formed. Pour into container and cover with lid or foil. Place in larger container and pour in boiling water around, to a depth of 2/3 up the mold. Steam for 3 hours, refilling boiling water as needed, until pudding is firm. Scoop and serve with hard sauce on top.

Hard Sauce

1 1/2 sticks cold butter
1 1/2 cups powdered sugar
1 tablespoon brandy

Chop butter in food processor. Slowly add sugar while processing. Add brandy and pulse until smooth. Spread over top of figgy pudding while serving.

