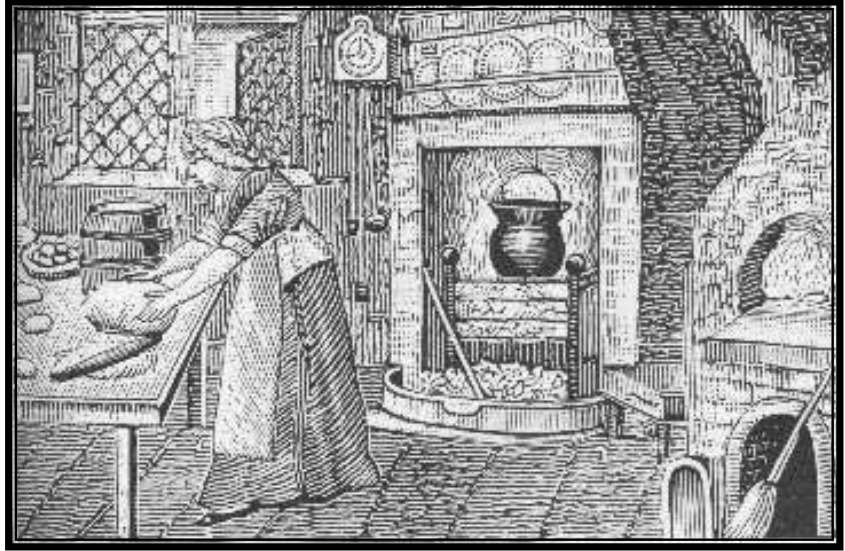




## The Olde Scots Kitchen



### Angus Steak Pudding

#### **Ingredients**

½ kg (1 lb) suet crust;  
¾ kg (1½ lb) round steak;  
2 tablespoons flour;  
1 teaspoon salt;  
¼ teaspoon black pepper;  
20g (8 oz) ox kidney;  
2 tablespoons minced onion;  
Beef stock or water as required.

#### **Directions**

Line a greased pudding basin, about 20 cm (8 in) across.

Thinly with rolled out suet crust. Trim edges with a sharp knife and make the trimmings into a lid to fit the top.

Wipe steak with a damp cloth. Trim off any fat. Cut meat into thin slices, about 8 cm (3 in) square or 5-6 cm (2-2 ½ in) oblong. Beat lightly on a chopping board.

Mix the flour with the salt and freshly ground pepper. Dip meat in flour. Cut ox kidney, skinned and cored, into tiny pieces, and place one and a niblet of fat on each piece of meat. Roll up. Pack into lined basin. Sprinkle with the onion, then add enough beef stock or water to come three-quarter way up the basin,

Brush edge of pastry with cold water. Cover with pastry lid. Cover with a round of greased paper. Tie down securely. Cover with a pudding cloth.

Steam for 3½ to 4 hours. If cooked in a saucepan of boiling water instead of in a steamer, keep replenishing with boiling water when necessary. Remove paper and cloth. Place basin on a platter. Pin a folded napkin neatly round. Serve with mashed potatoes and any green vegetable,

Serves 6.