

Black Pudding with Horseradish and Mustard sauce.

INGREDIENTS

3 large red onions, peeled & sliced

50g/ 2 oz dripping

50g/ 2 oz Plain flour

4 rashers of naturally cured rindless Ayrshire back bacon

600ml/1 pint of fresh beef stock

30ml / 2 tbsp English Mustard Powder

30ml 2 tbsp freshly grated Horseradish

30ml / 2 tbsp dry sherry

60ml red wine vinegar

Freshly ground black pepper

Pinch of salt

Chop the bacon rashers finely. Melt the dripping in the heavy based pan; add the bacon and onions cooking for 6 minutes until light brown. Add the sherry & vinegar cook for 3 minutes.

Blend in the flour, stirring the roux until it is brown. Gradually add half the beef stock, stirring constantly until the mixture has cooked through and thickened. Add the mustard powder and horseradish seasoning and beef stock, simmering and skimming for a further 30 minutes.

Check and rechecking the seasoning all the time.

Strain through a fine sieve, skim off any extra fat and pour over the hot sliced Black pudding and serve with a creamy mash potato.

Tom Bridge
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