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Newcastle Upon Tyne



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Northumbrian Coast



GEORDIE LEEK PUDDING

Photo: dragonsandfairydust.co.uk



**Leek pudding is a suet
pudding with a filling of
leeks that comes from
North East England.**

Ingredients

- 230g self raising flour
 - 120g suet
 - 1 tbsp mustard
 - Salt and pepper to season
 - Water
 - 500 g leeks
 - 100g butter
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Instructions

1. Grease a pudding basin.
 2. Mix together flour, suet and mustard.
 3. Season with salt and pepper.
 4. Add water a little at a time, mixing to make a dough.
 5. Roll out the dough and use it to line the pudding basin, leaving enough to form a lid.
 6. Chop the leeks into small pieces.
 7. Melt the butter and toss the leeks in it.
 8. Put leeks into the pudding basin and make a lid with rest of dough.
 9. Cover the basin with greaseproof paper and silver foil, tied with string.
 10. Place the basin into a bowl of water and bring to the boil.
 11. Cook for two hours, topping up with water from time to time
 12. Turn out onto a plate to eat on its own or with minced meat or stew.
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