

# PEASE PUDDING

## A RECIPE FROM THE THOMPSON FAMILY

This recipe makes a pan of pease pudding, which goes nicely with a ham sandwich made with stottie cake! The recipe was shared by Nicola Thompson, who said: "We never measured anything, just used our own judgement as to how many split peas to use." The photo below shows St Michael's Roman Catholic Church on Durham Road, around 1910. More recipes from the **A TASTE OF HOUGHTON** series can be found on the **HH** website.

### INGREDIENTS

Yellow split peas x a quantity of  
Ham shank x 1  
Dried gelatin (if required)

### METHOD

1. Soak the split peas in cold water for about 12 hours, overnight if possible.
2. Strain the split peas into a cloth and place in a pan with a ham shank and cover with cold water.
3. Bring to the boil and cook until the meat is tender enough to fall off the bone.
4. Remove the ham shank, tip the split peas out into the ham water and continue simmering and stirring (to avoid burning), until the mixture thickens.
5. Meanwhile, add a few small pieces of the ham from the shank.
6. The general idea is to use the gelatin that boils out of the ham shank bone to set the pease pudding, but if enough gelatin has not been generated in the boiling just add a couple of teaspoons of dried gelatin.



A TASTE OF  
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