



### BLACK PUDDING

2 lbs sweet potatoes  
3 limes  
7 cups pig's blood  
5 blades chive

1 tsp thyme  
1 tsp all spice  
1 hot pepper

4 tbs oil  
sugar, salt & blackpepper  
6 ft. pig's intestines

Turn pig's intestines inside out and wash thoroughly with salt and lime. Leave to soak 45 minutes. Grate sweet potatoes and mix with minced chive, thyme, pepper, spice, sugar and salt. Mix with strained pig's blood and water to a soft consistency and fill skins, tying at each end. Cook slowly in boiling water for about 30 minutes until firm. Prick skins to prevent bursting when half way done.

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