
Bread Pudding with Bourbon Sauce

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 30 minutes

16 ounces bread cubes, stale but not hard

1/2 cup raisins

1/2 cup chocolate chips

1/2 cup pecan pieces

4 eggs

3/4 cup sugar

1 teaspoon vanilla

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg, freshly grated

1/2 teaspoon salt

3 cups heavy cream

BOURBON SAUCE

1 1/2 cups heavy cream

3 tablespoons sugar

1 vanilla bean, seeds from

2 egg yolks

2 ounces Buffalo Trace Straight Kentucky Bourbon

Cut crust off bread and cut bread into 1-inch cubes. Place in a 2-quart baking dish. Sprinkle with raisins, chocolate chips and pecans. In a large bowl, add all the remaining ingredients and whisk together. Pour over the bread mixture and let sit for 30 minutes, occasionally pressing down with a spatula to make sure all the bread has been well soaked.

Preheat the oven to 350 degrees and place the pudding in the oven for 1 hour and 15 minutes. Check after 30 minutes and cover with aluminium foil if pudding gets too brown. When done, the pudding should be puffed up and firm with no liquid showing.

Meanwhile you may start the bourbon sauce. Place the heavy cream in a double boiler. Add sugar and vanilla bean seeds. When the cream is hot, add the egg yolks whisking constantly. When the sauce is thick enough to coat a spoon dipped into it, remove it from the heat. Add the bourbon to the sauce.

Spoon or scoop pudding into a bowl or onto a plate and serve with bourbon sauce.

Serving Ideas: May be served warm or cold.
