

# Louisiana Bread Pudding w. Rum Sauce

## Bread Pudding

### Ingredients:

4 Eggs, beaten  
½ cup sugar, plus 8 tsp  
1 quart of Milk  
3 tsp Vanilla Extract  
Pinch each Cinnamon & Nutmeg  
½ loaf of French bread, day old preferred  
2 cups chopped Pecans  
¼ lb Butter

### Directions:

Preheat oven to 325°.  
Beat eggs with 1 cup sugar, milk, vanilla, cinnamon and nutmeg.  
Add bread and pecans.  
Mix well and pour, evenly into a 13 x 9 x 2" pan, smoothing top.  
Cut butter into thin slices and place on top of bread mixture across the pan.  
Bake at 325° for 50 to 70 minutes or until a knife pulls clean when tested.

## Rum Sauce

### Ingredients:

2 (12oz) cans Evaporated Milk  
¾ cup Sugar  
¼ lb Butter  
¼ cup Vanilla  
1 oz Bourbon  
1 oz Rum  
½ tbsp Cornstarch  
¼ cup Water

### Directions:

Mix milk, sugar, butter, vanilla, bourbon and rum in a large, heavy saucepan.  
Stir vigorously and constantly over medium heat for 20 minutes, watching carefully to avoid burning and sticking.  
Mix cornstarch with water.  
Stir until smooth; add to sauce and let simmer over low heat until mixture thickens, 10 to 15 minutes.  
Serve hot over warm bread pudding.  
May be made ahead of time and reheated in microwave.  
Could be made in a double boiler over simmering water to avoid constant stirring.