

Louisiana Bread Pudding with Rum Sauce

Ingredients:

Bread Pudding

4 eggs, beaten
½ cup sugar, plus 8 tsps.
1 quart of milk
3 tsp vanilla extract
Pinch each cinnamon and nutmeg
½ loaf of French bread, day old preferred
2 cups chopped pecans
¼ lb butter

Preparation:

Preheat oven to 325 degrees. Beat eggs with 1 cup sugar, milk, vanilla, cinnamon and nutmeg. Add bread and pecans. Mix well and pour, evenly into a 13x9x2 inch pan, smoothing top. Cut butter into thin slices and place on top of bread mixture across the pan. Bake at 325 degrees for 50 to 70 minutes or until a knife pulls clean when tested.

Rum Sauce:

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

Preparation:

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. 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.