



Bread Pudding with Hard Sauce

Serves 10-12

pudding:

1 (16 oz)	Loaf French bread
3 cups	Milk
1 cup	Cream sherry
3 ea	Large eggs, beaten
2 cups	Sugar
2 tbsp	Butter, melted
2 tbsp	Vanilla extract
1 cup	Raisins
2 tbsp	Butter, melted
1/2 cup	Honey

Break bread into small chunks in a large bowl. Add milk and sherry; let stand 10 minutes. Stir until thoroughly mixed. Combine eggs, sugar, 2 tbsp butter and vanilla; add to bread mixture, stirring well. Stir in raisins. Spoon mixture into buttered 11 x 7 x 1 ½ baking dish. Combine 2 tbsp butter and honey; pour over pudding. Bake at 350° for 45 minutes or until set. Serve warm with warm hard sauce.

Hard Sauce: yield 2 1/2 cups

1 cup	Sugar
1 cup	Milk
1/2 cup	Butter
2 tbsp	Cornstarch
1/4 cup	Cold water
1/2 cup	Bourbon

Combine sugar, milk, and butter in a heavy saucepan; cook over low heat until sugar dissolves and butter melts. Combine cornstarch and water; add to butter mixture, add bourbon, and bring to boil over medium heat; cook one minute.