



Chef Edgar

## Bourbon Bread Pudding

### Bread Pudding

#### Ingredients:

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1 loaf day-old French bread, cubed  
1½ quart of milk  
6 eggs, beaten  
¾ cup brown sugar  
4 tsp vanilla extract  
1 pinch each cinnamon & Nutmeg  
½ cup raisins, soaked in Cointreau  
3 cups chopped pecans  
½ lb of butter, sliced

#### Preparation:

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- 1 Butter a 13x9x2" baking pan and preheat the oven to 325°F.
- 2 Place the bread in a large bowl and pour the milk over it. Allow to soak for 1 hour.
- 3 Whisk together the eggs, sugar and vanilla and the raisins and pour mixture into the bread and mix well.
- 4 Pour into the prepared pan and smooth the top with the back of a spoon. Sprinkle with the cinnamon, nutmeg, and the dark brown sugar. Dot with the butter slices.
- 5 Place in preheated oven and bake about 1 ¼ hours until a knife pulls clean when tested. Allow to cool at least 30 minutes before cutting.

### Bourbon Sauce

#### Ingredients:

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2 (12oz) cans of evaporated milk  
¾ cup brown sugar  
¼ lb butter  
¼ cup vanilla extract  
1 cup bourbon  
½ tbsp cornstarch

#### Preparation:

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- 1 Mix milk, sugar butter and vanilla in a heavy saucepan. Stir vigorously over medium heat for about 20 minutes.
- 2 Stir the cornstarch into the bourbon to dissolve, whisk into the sauce.
- 3 Let mixture simmer for a couple of minutes until it thickens. Take it off the heat.
- 4 Serve hot over warm bread pudding. May be made ahead of time and reheated in microwave.

Recipes from Chef Allan's archives – adapted by Edgar Miller