

Bread Pudding w. Bourbon Sauce

(About 10 servings)

Ingredients:

6 Egg yolks
6 cups Milk
2 tsp Vanilla Extract
 $\frac{3}{4}$ cup Sugar
 $\frac{3}{4}$ tsp ground Cinnamon
 $\frac{1}{2}$ tsp ground Nutmeg
 $\frac{1}{2}$ lb (about 8 cups loosely packed) good country bread cut into 1" cubes – leave crust on
 $\frac{1}{4}$ – $\frac{1}{2}$ cup Raisins
 $\frac{1}{2}$ stick (4 tbsp) Butter, cut in small pieces

Directions:

Pre-heat oven to 300 degrees
Combine first 6 ingredients and whisk until sugar dissolves.
Place bread cubes in a large 10 cup casserole dish.
Pour yolk/milk mixture over bread and let it sit for 30 – 45 minutes.
Put plastic wrap over mixture and weigh it down so all bread is submerged.
Mix in raisins. Dot top of bread with mixture with the butter.
Place casserole in a larger baking dish and fill the dish with enough hot water to come $\frac{1}{2}$ way up side of the casserole.
Bake for $1\frac{1}{2}$ – 2 hours until pudding sets and knife inserted into the pudding comes out clean. It should be pudding but not so firm that it has to be cut with a knife.
Remove from oven and take out of water bath.
Let cool 15 minutes.
Spoon Bourbon sauce over pudding and serve.
If you are not going to serve immediately let cool.
Pudding with sauce on it can be reheated in 200 degree oven or served at room temperature.

BOURBON SAUCE

Ingredients:

$\frac{1}{2}$ stick Butter (4 tbsp)
 $\frac{1}{2}$ cup Sugar
 $\frac{1}{4}$ cup Bourbon
4 Egg yolks, beaten

Directions:

Melt butter in a double boiler over simmering water.
Add sugar and whisk to mix well.
Add Bourbon and whisk to dissolve sugar.
Remove from heat and drizzle in the egg yolks, whisking constantly.
Return double boiler to heat and continue whisking until sauce is pale and slightly thickened, 3-4 minutes.
Spoon over pudding.