

## **Bread Pudding w. Bourbon Sauce**

(about 15 servings)

### ***Bread Pudding***

#### **Ingredients:**

1 loaf day-old French Bread, cubed  
1½ quart of Milk  
6 Eggs, beaten  
1 cup Sugar  
4 tsp Vanilla Extract  
1 pinch each Cinnamon & Nutmeg  
½ cup Raisins, soaked in Cointreau  
3 cups chopped Pecans  
¾ cup dark brown Sugar, for topping  
½ lb Butter, sliced

#### **Preparation:**

Butter a 13"x9"x2" baking pan and preheat the oven to 325°F.  
Place the bread in a large bowl and pour the milk over it.  
Allow to soak for 1 hour.  
Whisk together the eggs, sugar, vanilla, raisins and chopped pecans and pour mixture into the bread and mix well.  
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.  
Place in preheated oven and bake about 1¼ hours until a knife pulls clean when tested.  
Allow to cool at least 30 minutes before cutting.

### ***Bourbon Sauce***

#### **Ingredients:**

2 (12 oz) cans of Evaporated Milk  
¾ cup brown Sugar  
¼ lb Butter  
¼ cup Vanilla Extract  
1 cup + 3 tbsp Bourbon  
2 tbsp Cornstarch

#### **Preparation:**

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