



Bread Pudding & Whiskey Sauce

Serves: 6

Preparation time: 20 minutes

Cooking time: 40 minutes

Ingredients

Bread Pudding:

- 1 loaf French bread (cut into 1" cubes)
- 1/2 cup Raisins (soak 1/2 hour in warm water and drain)
- 1 pinch Nutmeg
- 1/4 lb. Butter (melted)
- 1/4 cup Sugar
- 2 tsp. Vanilla
- 1 qt. Half & Half
- 4 Eggs (beaten)

Whiskey Sauce:

- 1/2 lb. Butter
- 2 cups Sugar
- 1/4 cup Whiskey
- 4 eggs (beaten in a small bowl with the whiskey)

Instructions

Bread Pudding:

1. Fill a 9" x 9" x 2-1/2" baking pan with the bread cubes and sprinkle the raisins on top. (Use enough bread to come to the top of the pan. You might not use the whole loaf).
2. Whisk the remaining ingredients together to make a batter, pour over the top of the bread and stir lightly. Allow the bread to soak 1/2 hour. The pan will be very full. If you have too much batter, discard the excess. If there's not enough, add a little more milk to the pan.
3. Bake in a 325° oven for about 40 minutes, until the pudding is golden brown and puffed up around the edges. The center should be "set" but still a little soft. You can make this ahead of time and heat it in the microwave oven later.

Whisky Sauce:

1. Melt butter in a small saucepan over low heat. Add sugar and stir well. Remove from heat, let cool slightly, then quickly whisk in the beaten eggs and whiskey.
2. Put the sauce back on the stove over low heat and whisk constantly until the sauce has thickened slightly. (If it's overcooked, the sauce will curdle). Keep the sauce warm until serving. If you like, you can serve the bread pudding with a sprinkle of powdered

sugar and a scoop of your favorite ice cream. NOTE: This sauce contains egg yolks, which can carry salmonella bacteria if not fully cooked. As with other foods like beef tartar, Caesar salad, or eggs cooked "sunny side up," caution is advised when eating raw or lightly cooked eggs.