



Bread Pudding

Yield: 4 Servings

Ingredients:

- 1 ½ cups whole milk
- ½ cup heavy cream
- 5 large eggs
- 1 tsp chopped fresh sage
- 6 Raw Bacon slices
- 1 large shallot, finely chopped
- 3 garlic cloves, chopped
- 7 oz baby spinach
- 6 cups cubed baguette
- 5 ½ oz grated parmesan cheese

Preparation:

1. Preheat oven to 375°F with rack in middle. Butter a ½ hotel pan.
2. Whisk together milk, cream, eggs, sage and 1/4 teaspoon each of salt and pepper in a large bowl.
3. Cook bacon in a 12-inch heavy skillet over medium heat, turning occasionally, until crisp. Transfer with tongs to paper towels to drain, then coarsely crumble.
4. Pour off all but 1 Tbsp fat from skillet. Increase heat to medium-high and cook shallot and garlic, stirring constantly, until golden, about 1 minute. Gradually add spinach and cook, stirring, until it wilts.
5. Stir spinach mixture, bacon, bread, and cheese into custard. Transfer to baking dish and cover with foil. Bake 30 minutes, then remove foil and bake until golden in spots, about 10 minutes more.

