



### Bread Pudding // Savory

Recipe By : Joe Cerullo

Serving Size : 8

Preparation Time :1:00

Categories : Giambotte

Buffet

Amount	Measure	Ingredient -- Preparation Method
4	ea	eggs
16	oz	heavy cream
2	cup	bread
1	whole	yellow onion -- sliced thin
1/4	lb	fresh mushroom pieces // mixed
1/4	cup	green onion -- sliced 1/4" thick
1/2	tsp	cayenne pepper -- ground
1/2	stick	butter

1. Prepare, butter a glass baking dish 9"X9".
2. In a bowl prepare the custard, beat eggs with cream.
3. Cut or rip bread into small 1/2 squares
4. Mix into egg/cream (custard) mix, let sit.
5. In a saucepan, add 1/2 stick butter with onions, sauté until onions are light brown
6. Add mushrooms and cook a few minutes more.
7. Add the sautéed onions and mushrooms to cream / bread mix, season with salt and pepper.
8. Add some green onions, and the cayenne pepper
9. Fold mixture until all the bread is coated and then pour into prepared pan.
10. Bake at 375° F. for 45 minutes.  
Serve warm or at room temp.

This is a very tasty dish used as a starch on a buffet. Can also be used as a starch on the plate of a full course dinner. Goes well with beef, pork and lamb. Try this it is a nice change from pasta or potatoes.

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