



Savory Bread Pudding

René Rich

Serves: 6 as a side dish

I really call this “clean out the fridge” bread pudding since I add whatever I have in the house. I like to think of it as “if I can put it in an omelet or a frittata, it can go in here”. This is the base recipe. Add to it as you like. Onions should be sautéed (eliminate the bite), mushrooms should be sautéed (eliminate the moisture), and meats cooked (eliminating most of the grease) before adding them to the pudding.

EQUIPMENT NEEDED

- Dry measuring cup
- Measuring spoons
- 8 x 8 or 9 x 9 baking dish coated with cooking spray
- Aluminum foil

SHOPPING LIST/PREP LIST

MEASUREMENT	INGREDIENT and PREP INSTRUCTION
4 ½ cups	Bread, days old but not stale tasting
1 14 ½ oz can	Tomatoes, diced or chopped
½ teaspoon	Sugar
1 tablespoon	Thyme, fresh
To taste	Salt and freshly ground pepper
¼ cup	Cheese, grated

PREPARATION STEPS

STEP	INGREDIENTS	DIRECTIONS
1	-----	Preheat oven to 400°f.
2	Bread	Tear up into the baking dish.
3	Tomatoes Sugar Thyme Salt and pepper	Mix together (in the tomato can is fine) and pour over the bread and butter. Gently mix.
4	Bread pudding	Cover with foil and bake for 10 minutes. Remove the foil and bake until crispy and brown on top, another 20 minutes.
5	Cheese	Sprinkle on top and bake for another 10 – 12 minutes until the cheese is lightly browned. Let cool 5 minutes before serving.
6	Savory Bread Pudding	Serve and enjoy!

MAKE AHEAD

Make early in the day through step 3 cover and put aside. Continue with step 5 when ready to cook. If desired you can cook this and then leave it aside for a couple hours. This will keep covered in the fridge for 4 days. After that it will get soggy.

LEFTOVERS

Heat up a portion of the pudding, fry an egg and put it on top.