

NEW ORLEANS BREAD PUDDING

Serves 20

36 slices of bread (stale)
4 cups sugar
4 cups evaporated milk
8 cups whole milk
4 teaspoons vanilla
16 egg yolks
1 cup melted butter
cinnamon and nutmeg

- Break bread into small pieces.
- Mix all liquid ingredients and mix thoroughly with broken bread.
- Bake at 450°F in oven for 15 to 20 minutes.

BREAD PUDDING WHISKEY SAUCE

4 cups evaporated canned milk
4 cups whole milk
4 cups sugar
6 tablespoons cornstarch (or enough to thicken)
12 tablespoons butter
4 teaspoons vanilla
cinnamon and nutmeg

- Heat milk, sugar and butter
 - Dissolve cornstarch in water
 - Remove from heat and add cornstarch to milk solution.
 - Add vanilla, cinnamon and nutmeg
 - Add whiskey
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Submitted By: Ron Jackson