

## **Bread Pudding with Bourbon Sauce**

8 oz. Raisins  
4 oz. Brandy  
2 oz. Unsalted butter, melted  
24 oz. White bread, day-old  
2 qt. Milk  
6 Eggs  
1 lb. 10 oz. Granulated sugar  
2 oz. Vanilla extract  
Bourbon Sauce (recipe follows) as needed

1. Combine the raisins and brandy in a small saucepan. Heat just to a simmer, cover and set aside.
2. Use a portion of the butter to thoroughly coat a 2-inch-deep (5 centimeter) hotel pan. Reserve the remaining butter.
3. Tear the bread into chunks and place in a large bowl. Pour the milk over the bread and set aside until soft.
4. Beat the eggs and sugar until smooth and thick. Add the remaining ingredients, including the melted butter, raisins and brandy.
5. Toss the egg mixture with the bread gently to blend. Pour into the hotel pan and bake at 350°F until browned and almost set, approximately 45 minutes.
6. Serve warm with 2-3 tablespoons (30-45 milliliters) of the Bourbon Sauce.

## **Bourbon Sauce**

8 oz. butter  
1 lb. sugar  
2 eggs  
8 oz. bourbon

1. Melt the butter; stir in the sugar and eggs and simmer to thicken.
2. Add the bourbon and hold in a warm place for service.