

# *B read Pudding with Whiskey S auce*

## **pudding**

<b>1 (16 oz)</b>	<b>loaf French bread</b>
<b>3 cups</b>	<b>milk</b>
<b>1 cup</b>	<b>cream sherry</b>
<b>3 ea</b>	<b>large eggs, beaten</b>
<b>2 cups</b>	<b>sugar</b>
<b>2 Tbsp</b>	<b>butter, melted</b>
<b>2 Tbsp</b>	<b>vanilla extract</b>
<b>1 cup</b>	<b>raisins</b>
<b>2 Tbsp</b>	<b>butter, melted</b>
<b>½ cup</b>	<b>honey</b>

Break bread into small chunks in a large bowl. Add milk and sherry; let stand 10 minutes.

Stir until thoroughly mixed. Combine eggs, sugar, 2 Tbsp butter and vanilla; add to bread mixture, stirring well. Stir in raisins.

Spoon mixture into a buttered 11 X 7 ½ baking dish. Combine 2 Tbsp butter and honey; pour over pudding.

Bake at 350 for 45 minutes or until set.

Serve warm with warm whiskey sauce.

## **Whiskey Sauce: *Yields 2 ½ cups***

<b>1 cup</b>	<b>sugar</b>
<b>1 cup</b>	<b>milk</b>
<b>½ cup</b>	<b>butter</b>
<b>2 Tbsp</b>	<b>cornstarch</b>
<b>¼ cup</b>	<b>cold water</b>
<b>½ cup</b>	<b>bourbon</b>

Combine sugar, milk, and butter in a heavy saucepan; cook over low heat until sugar dissolves and butter melts.

Combine cornstarch and water; add to butter mixture, add bourbon, and bring to boil over medium heat; cook one minute.