

Classic New Orleans Bread Pudding with Bourbon Sauce

Ingredients:

1 tsp unsalted Butter
4 large Eggs
½ tsp Ground Cinnamon
⅛ tsp freshly grated Nutmeg
1 tsp pure Vanilla Extract
¼ cup Bourbon
2 cups Half and Half
8 slices day-old French bread, cut into ½ inch cubes, (about 4 cups)
1 recipe Spiced Cream, recipe follows
Shaker Confectioner's Sugar

Preparation:

Preheat the oven to 350 degrees.
Grease a 9¼" loaf pan with butter.
Whisk the eggs, sugar cinnamon, nutmeg, vanilla, and bourbon together in a large mixing bowl until very smooth.
Add the half and half, and mix well.
Add the bread.
Let the mixture sit for 2 hours, stirring occasionally.
Pour mixture into the prepared pan.
Bake until the pudding is set in the center, about 55 minutes.
Let cool for 5 minutes.

To serve, cut the pudding into enough slices to serve each diner. Lay the slices in the center of each serving plate. Spoon some of the bourbon sauce over the pudding. Top with spiced cream. Garnish with confectioner's sugar.

Bourbon Sauce

Ingredients:

1 cup Apple Cider
1 cup Bourbon
½ cup packed light brown Sugar
4 tbsp unsalted Butter
1 tbsp fresh Lemon juice
Pinch of Salt

Preparation:

Add the cider, bourbon, brown sugar, butter, lemon juice and salt to a saucepan over medium heat and bring to a simmer. Simmer until the sauce reduces by one-half, about 10 minutes.

Spiced Cream

Ingredients:

- 1 qt Heavy Cream
- ¼ cup granulated Sugar
- ½ tsp ground Cinnamon
- ¼ tsp freshly grated Nutmeg

Preparation:

Beat the cream with an electric mixer on high speed in a large mixing bowl for about 2 minutes.

Add the sugar, cinnamon, and nutmeg and beat again until the mixture thickens and forms stiff peaks, another 1 to 2 minutes.