

Tasty Recipes for You to Try



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Bon Ton Bread Pudding

Shared by: Bill Perkins

Ingredients:

Pudding

1 loaf French Bread 2 Tbsp. vanilla extract
1 quart milk 1 1/2 C. raisins
3 eggs 3 Tbsp. butter, melted
2 C. sugar

Whiskey Sauce

1 1/2 C. sugar
1 5.33 oz. can evaporated milk
4 Tbsp. butter
2 jiggers whiskey (or to taste)

Directions:

FOR THE PUDDING:

1. Preheat oven to 350°.
2. Soak bread in milk and crush until well mixed. Add eggs, sugar, vanilla extract and raisins and stir well.
3. Pour melted butter into a heavy baking dish and add bread mixture. Bake until firm, approximately 40 minutes.
4. Let cool completely.

FOR THE WHISKEY SAUCE:

5. In a double-boiler, melt butter completely. Stir in sugar, evaporated milk and whiskey (to taste). Mix well. Cook until thick, stirring frequently.
6. To serve, cut pudding into squares and place on individual serving plates. Spoon warm whiskey sauce over pudding and enjoy. Pudding can be served warm if preferred.