**Dave’s Specialty Foods, Inc.**

**David Esau, Chef/Owner**

www.davespecialtyfoods.com

847.259.9510

**BREAD PUDDING**

**Ingredients:**

**3 cups Sugar**

**3 Tbsp Butter, melted**

**9 Eggs**

**4 ½ cups Cream**

**½ cup Milk**

**1 Tbsp Vanilla**

**¾ cup Chocolate Chips**

**½ cup Raisins**

**½ cup Walnuts, chopped**

**2 loaves French bread, crust removed and diced into 1” cubes**

**Method:**

**Combine all ingredients except bread in large bowl and whisk well. Add bread cubes and press to soak. Let rest 30 minutes. Toss well and pour into buttered 11” baking dish. Bake in a bain-marie, covered, with parchment, 45-60 minutes. Remove from oven when top is springy yet firm. Let rest and chill in cooler up to 3 weeks covered. Slice cold and serve warmed with bourbon sauce!!!**