

Bread Sauce

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Servings: 4

*2 shallots, peeled
6 whole cloves
1 1/2 cups whole milk
3/4 cup heavy cream
1 bay leaf
1 (8 ounce) bakery baguette
1/4 cup salted butter
1/4 teaspoon ground white
pepper*

Pierce each shallot with three cloves each. Set aside.

In a medium saucepan, the milk, heavy cream, bay leaf and shallots. Bring to a simmer over medium heat. Remove the pot from the heat and steep for 10 minutes.

Cut the baguette into one-inch cubes. Place in the bowl of a food processor. Pulse until fine crumbs.

Remove the shallots and bay leaf from the milk mixture. Discard the cloves and bay leaf. Dice the shallots into fine pieces. Add to the milk mixture. Stir in 1-1/2 cups of bread crumbs, the butter and pepper until blended.

Reheat to serve.

Per Serving (excluding unknown items): 246 Calories; 22g Fat (73.9% calories from fat); 5g Protein; 13g Carbohydrate; 3g Dietary Fiber; 74mg Cholesterol; 86mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 1/2 Non-Fat Milk; 4 Fat.