
Bread Pudding with Rum Sauce

*Chef Ados Szabo - Maas Brothers Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 18

1 pound stale bread, cut into 3/4 inch cubes
6 eggs
6 cups milk
3 cups sugar
3 tablespoons vanilla
1 1/2 cups raisins, soaked in water and then drained
4 1/2 tablespoons butter, melted
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup chopped pecans
RUM SAUCE
1 pound butter
1/4 cup milk
10 tablespoons cornstarch
4 cups sugar
4 egg yolks, beaten
1/2 cup rum

In a bowl, whip the milk, butter and eggs until smooth and creamy. Whip in the sugar and then the cinnamon, nutmeg and vanilla.

In a bowl, toss together the bread, pecans and raisins.

Grease two shallow 13x9 inch pans. Place the bread mixture into the pans evenly. Pour the milk mixture over the top. Let stand for 45 minutes. Flatten the mixture. Bake at 350 degrees for 45 minutes or until firm.

Make the Rum Sauce: In a saucepan, melt the butter and stir in the sugar. Softly boil for 7 or 8 minutes. The mixture should be golden in color. Remove from the heat. Whip in the rum.

In a bowl, dilute the cornstarch in 1/4 cup of milk. Add to the rum mixture. Return the mixture to the heat. Whip until thickened. Remove from the heat. Let cool for a bit, then SLOWLY whip in the beaten egg yolks.

Serve on a dessert plate with a dollop of whipped cream as garnish.

Dessert

Per Serving (excluding unknown items): 783 Calories; 34g Fat (39.5% calories from fat); 9g Protein; 110g Carbohydrate; 2g Dietary Fiber; 193mg Cholesterol; 443mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 6 1/2 Fat; 5 Other Carbohydrates.