



ABOUT
THE
TABLE

PREP TIME: 1 HR. 30 MIN.
BAKE TIME: 1 HR.

SERVES: 8-10



Bianca Russano
PERSONAL CHEF

Jameson Bread Pudding

Ingredients

- $\frac{3}{4}$ cup golden raisins
- 4 oz. Jameson Irish whiskey, divided
- 1 lb. challah bread, sliced in half lengthwise, then into $\frac{1}{2}$ -inch thick slices
- 1 stick butter, melted, plus more for greasing
- 9 eggs
- 1 cup granulated sugar
- $\frac{1}{2}$ tsp. salt
- 1 Tbsp. vanilla extract
- $1\frac{1}{4}$ quarts milk
- Cinnamon
- Ground nutmeg

Directions

Step 1: Preheat oven to 350° F. Grease a 13"x9" glass baking dish.

Step 2: In a small bowl, soak the raisins in 2 oz. of whiskey for up to 30 minutes. Drain and set aside.

Step 3: Brush both sides of each piece of bread with melted butter. Arrange the bread slices to overlap in the baking dish, sprinkling the raisins between the layers of bread.

Step 4: Whisk together the eggs, sugar, salt, vanilla and remaining 2 oz. of whiskey until thoroughly combined. Add in milk and whisk to combine.

Step 5: Pour the egg mixture over the bread. Refrigerate for 1 hour, or longer, so the bread absorbs the egg mixture. If necessary, push the bread down into the pan once or twice after the mixture has had time to stand.

Step 6: When ready, sprinkle the top lightly with cinnamon and nutmeg.

Step 7: Set pan into a larger pan filled with approx. 1" of hot water. Place in oven and bake for 1 hour, until set.

Step 8: Serve warm or cold with caramel sauce, whipped cream, ice cream, fruit puree or confectioner's sugar.