

Swaggerty's Farm Best Bread Pudding Recipe

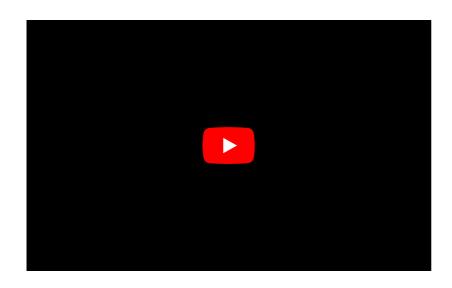
directions

- 1. Preheat oven to 350°.
- 2. Brown Swaggerty's Farm sausage in a skillet over medium-high heat, until cooked throughout. Drain, let cool.
- 3. In a large mixing bowl, whisk together eggs, melted ice cream, water, sage, salt and 1/2 cup of maple syrup. Stir in sausage and bread. Let the mixture sit for ten minutes.
- 4. Pour mixture into a prepared 2 qt. casserole dish and bake for 35-40 minutes or until bread pudding has puffed and browned.
- 5. Maple-Cream: While bread pudding is baking, add the remaining maple syrup to a small saucepan and bring to boil over medium heat. Stir consistently, for 5-7 minutes, or until the syrup has reduced by half. Remove saucepan from heat and whisk in heavy cream and cinnamon.



6-8 servings 50 min. *prep time* 40 min.

notes



to serve

Serve Bread Pudding warm and top with maple-cream sauce.

ingredients

l lb. Swaggerty's Farm Sausage (https://www.swaggertys.com/products/recipe-ready)

B eggs

l pint vanilla ice cream, melted

 $1/2 \ \mathrm{cup} \ \mathrm{water}$

l Tbsp. thinly sliced fresh sage leaves

2 tsp. sea salt

l cup pure maple syrup, divided

12 oz. brioche bread, crusts removed/torn into bite-size pieces

1/2 cup heavy cream

1/2 tsp. cinnamon

Pairs well with: Coffee, Milk, Scrambled Eggs

Special Kitchen Tools: 12 qt. casserole dish