

Morel Mushroom and Bacon Bread Pudding

Serves 4-6

Ingredients

- 4 oz. Smoky bacon, julienne
- ½ c. Fresh morel mushrooms, quartered
- ½ Red onion, minced
- ½ t. Fresh thyme
- 1 “Pullman” loaf of brioche, diced large and toasted
- 6 Large eggs
- 1 pt. Heavy whipping cream
- ½ c. Shredded asiago or white cheddar

Preparation

1. In a medium sauté pan crisp the bacon over low heat. When bacon is crisp, remove and discard half of the fat. Sauté the onions until translucent in the fat, and add the mushrooms. Sauté over medium heat for 8 minutes, season with salt and pepper, stir occasionally, and then mix together with the bacon. Chill for 10 min.
2. Mix the egg and cream together, and season with salt and pepper.
3. Grease a standard pie tin with butter, and layer the toasted brioche inside. Mix the mushroom and bacon mixture on top, pour in the cream mixture and then sprinkle the cheese on top. Place in a water bath and bake covered at 350 for 45 min.
4. After 45 min., remove from the water bath and the cover and bake for an additional 10 min. to brown.
5. Serve as a side dish with game, poultry or veal.

