

Southern Bread Pudding with Whiskey Sauce

Ingredients:

- 16 oz. sour dough or hard, crusty bread, cut into 1 inch cubes.
- 1.5 cup heavy cream
- 2 large eggs
- 2 Tablespoon melted butter, slightly cooled
- 2 Tablespoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 2 cup sugar
- 1/3 cup pecans

Whiskey Cream Sauce:

- 1/2 cup heavy cream
- 1/2 cup sugar
- 1 stick butter
- 1/4 cup Jack Daniels Whiskey

Instructions:

- Preheat oven to 325 Farenheit
- In a medium mixing bowl, beat eggs. Add melted butter, vanilla, cream, and cinnamon. Whisk to combine well. Gradually add sugar. Whisk thoroughly until the sugar is dissolved.
- Place bread crumbs in the bottom of a 10 inch baking dish. Pour cream and sugar mixture over bread, making sure all the pieces are saturated. You may have to pat some of the cubes down into the cream. Sprinkle pecans over the bread and push them down into the bread and cream.
- Bake 50-55 minutes or until golden brown.

Whiskey Cream Sauce:

- Combine the ingredients in a small saucepan. Stir constantly over low heat until sauce reaches a low, rolling boil. Continue to stir boiling sauce for 1-2 minutes. Remove from heat and pour into sauce pitcher. Allow to cool slightly. (Sauce will thicken and lighten in color as it cools). Pour over individual servings of bread pudding. Garnish with Pralines

•

Classic Louisiana Pralines

Ingredients:

- 3 cups brown sugar firmly packed
- 1 cup heavy whipping cream
- 2 Tablespoons light corn syrup
- 1/4 teaspoon salt
- 1/2 stick real salted butter (4 Tablespoons)
- 3 cups pecan halves, roughly chopped
- 2 teaspoons vanilla extract

Instructions:

- Combine brown sugar, cream, corn syrup and salt in a large sauce pan. Bring to a boil over medium-low heat, stirring regularly. Add butter and let mixture low boil while stirring for 5-6 minutes or until it reaches 236-240 degrees F using a candy thermometer or when mixture forms a ball when dropped in a measuring cup of cold water.
- Remove from heat and fold in pecans and vanilla with a wooden spoon. Stir constantly until candy begins to thicken (about 3-4 minutes). When it becomes the consistency of melted peanut butter, quickly drop heaping spoonful's onto parchment paper to set.
- Let stand 30 minutes or until firm. Should be the consistency of fudge when ready.