

Savory Bread Pudding

aka Cheese Souffle Casserole

This can be used for breakfast or side dish.

This can be prepped a day ahead and left overnight in the fridge, then baked just before serving.

Cut up: **8 cups bread cubes** (I use hot dog buns cut in 1" cubes) and set aside

Grate: **3 cups grated cheese** (cheddar and gruyere makes a nice combination), set aside

Make a custard by mixing together:

6 eggs beaten

2 cups whole milk

1 teaspoon Worcestershire sauce

½ teaspoon dry mustard

1 teaspoon fine salt

1/8 teaspoon fine black pepper

In a 9x13 greased casserole dish:

- evenly put about 1/3 of the bread in

- then evenly pour about 1/3 of the custard

- then evenly sprinkle 1 cup of the grated cheese

- repeat until all bread cubes, custard and cheese is in the casserole dish

- push the mixture down a bit so that all the bread is able to absorb the custard

- cover and set aside for 30 minutes to allow the bread to evenly absorb the custard

AT THIS POINT, IF MAKING A DAY AHEAD, YOU CAN REFRIGERATE THE DISH OVERNIGHT, BUT ALLOW TO COME UP TO ROOM TEMP BEFORE BAKING (ABOUT 30 MINUTES TO AN HOUR OR SO)

Preheat the oven to 350 degrees.

Bake for 45 minutes to 1 hour until it is golden brown and rises. It should jiggle very slightly when done.

This is best if served right out of the oven so that your guests can still see it in its puffed up state. But it will collapse almost immediately when you take it out of the oven.

Options to add:

½ cup to 1 cup finely diced cooked ham/bacon/sausage

1 cup: chopped fresh spinach leaves

½ cup: -sauteed mushrooms

-caramelized onions

-chopped bell pepper

-sliced black olives