

Sausage, Tomato, and Cheddar Bread Pudding

From –

Yields: 12+ servings

3 cups shredded sharp cheddar cheese
1 can (28 ounces) diced tomatoes, drained
1 pound bulk Italian sausage, cooked and crumbled
4 green onions, thinly sliced
1/4 cup minced fresh basil or 1 tablespoon dried basil
1/4 cup packed brown sugar
1 teaspoon dried oregano
1 teaspoon garlic powder or 2 cloves finely minced garlic
3 cups cubed French or other crusty bread
6 large eggs
2 cups heavy whipping cream
Salt to taste depending on the saltiness of the sausage
1/2 teaspoon pepper
1/2 cup grated Parmesan cheese

- Preheat oven to 350°. In a large bowl, combine first 8 ingredients. Stir in bread. Transfer to a greased 13x9-in. baking dish.
- In the same bowl, whisk eggs, cream, salt and pepper; pour over bread mixture. Sprinkle with Parmesan cheese. Bake 45-50 minutes or until a knife inserted in the center comes out clean.