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# Bread Pudding with Bourbon Sauce

*Derby Entertaining Traditional Kentucky Recipes*

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Servings: 4

**1 cup raisins**

**1 teaspoon vanilla extract**

**1/8 teaspoon salt**

**2 cups milk**

**2 tablespoons butter**

**3 eggs**

**3/4 cup brown sugar**

**4 slices bread**

**BOURBON SAUCE**

**1 egg, beaten**

**1 cup sugar**

**1/2 cup butter**

**3 tablespoons water**

**bourbon (to taste)**

In the top of a double-boiler over hot water. Add the brown sugar.

Butter the bread slices. Dice into cubes and sprinkle over the sugar. Add the raisins.

In a bowl, beat the eggs with milk. Stir in the vanilla and salt. Pour over the bread but do not stir. Cook over simmering water for one hour.

To make the sauce: In a saucepan, combine the butter, sugar and water. Heat until the sugar dissolves.

In a bowl, beat together the egg and the sugar mixture, adding small amounts of the mixture at a time. Return the egg mixture to the saucepan, stirring constantly. Add the bourbon to taste.

Serve over warm bread pudding.

**Dessert**

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*Per Serving (excluding unknown items): 877 Calories; 39g Fat (38.8% calories from fat); 14g Protein; 124g Carbohydrate; 2g Dietary Fiber; 306mg Cholesterol; 637mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 2 Fruit; 1/2 Non-Fat Milk; 7 Fat; 5 Other Carbohydrates.*