



FARMSTAND TOMATO BREAD PUDDING

Serves 6

Bread is a staple in the American diet, but what to do with leftover bread? There is always French toast or Bread Pudding, but how about making it savory by using tomatoes and herbs.

3 cups French bread cut in medium size cubes *

2 tablespoons olive oil

½ cup shallot, small dice

1 teaspoon garlic, minced

1 teaspoon dried thyme or 2 teaspoons fresh thyme leaves

2 eggs*

1 ½ cups milk or cream *

2 teaspoons salt

1 teaspoon black pepper

1 cup grated parmesan cheese

3 cups Hull House Tomatoes plus ½ cup liquid *

Preheat oven to 350 degrees

Butter an 8x8 baking dish and add bread cubes. Set aside.

Heat a medium size skillet over low heat and add olive oil. When hot add the onion and sauté until soft, about 2 minutes. Add the garlic and thyme and toss just until garlic is slightly soft. Set aside to cool.

In a large bowl, slightly beat eggs and add milk/cream, salt, pepper and parmesan cheese and stir until well combined. When onion mixture is cool, add to milk.

Arrange the tomatoes over the cubed bread and then pour in the milk mixture. Bake for 30 to 35 minutes until slightly puffed and brown. Remove from oven and serve warm.

*Items available at Chicago Downtown Farmstand

