



FARMSTAND PARSLEY SAGE ROSEMARY & THYME SAVORY BREAD PUDDING Serves 6 – 8

This winning combination of fresh herbs does not just make a nice song - it will make your Holiday table sing with flavor as well ! Try this as a Thanksgiving side dish instead of your usual stuffing recipe, or serve with a roast chicken any time of year.

- 3 Tablespoon butter *
 - 2 cups chopped onion (about 2 medium) *
 - 1 Tablespoons chopped fresh parsley leaves *
 - 1 teaspoon chopped fresh thyme leaves *
 - 1 teaspoon chopped fresh rosemary leaves *
 - 1 teaspoon chopped fresh sage leaves *
 - ½ teaspoon Kosher salt *
 - ½ teaspoon fresh ground pepper
 - 6 cups crusty bread, cut into 1/2 –inch cubes
 - ½ cup grated fresh Parmesan cheese
 - 3 large eggs
 - 2 large egg whites
 - 1/2 cup fresh grated Parmesan cheese
 - 2 cups milk
- 1 large crisp apple or pear, cored, peeled and diced
- ¼ cup fresh grated Parmesan cheese

Preheat oven to 350 degrees. Butter a 3-quart baking dish and set aside.

Heat butter in a medium fry pan and cook onion over medium-low heat, covered, for 10 minutes stirring occasionally until onion browns to a golden color. Add herbs and salt and pepper and toss over medium heat for 2 minutes. Add the bread and continue to cook, tossing over medium heat until bread begins to turn golden. Add ½ cup cheese and toss well.

In a large bowl, beat eggs and egg whites just until well mixed. Stir in the 2 cups of milk. Add bread mixture and apples and stir to combine. Let stand 10 minutes for bread to absorb liquids. Pour into greased bake dish, sprinkle with remaining ¼ cup Parmesan cheese. Bake until pudding is set and lightly browned, about 45 minutes.

* Ingredients available at Chicago's Downtown Farmstand

