



## Mushroom Bread Pudding

Makes 8 - 10 servings (single).

Double	Single	Ingredients
<b>20 cups</b>	10 cups	Country or peasant style bread cut in 1" cubes
<b>1/2 cup</b>	1/4 cup	Olive oil
<b>4 tsp</b>	2 tsp	Thyme (chopped fresh) <b>or</b> 1/2 tsp dried thyme
<b>4 tsp</b>	2 tsp	Sage (chopped fresh) <b>or</b> 1/2 tsp dried sage
<b>2 large</b>	1 large	Garlic cloves, finely chopped
<b>1 stick</b>	1/2 stick	Butter, preferably unsalted
<b>2 lb</b>	1 lb	Mushrooms, assorted fresh, thinly sliced
<b>3 cups</b>	1 1/2 cups	Onion, chopped
<b>3 cups</b>	1 1/2 cups	Celery, chopped
<b>1/2 cup</b>	1/4 cup	Parsley (fresh), chopped
<b>7 cups</b>	3 1/2 cups	Milk <b>or</b> half and half
<b>16</b>	8	Eggs (large), lightly beaten
<b>2 tsp</b>	1 tsp	Salt
<b>1 tsp</b>	1/2 tsp	Pepper, freshly ground
<b>1 cup</b>	1/2 cup	Parmesan cheese, finely grated

Preheat oven to 375° F. Butter a 9x13-inch baking pan and set aside.

Place bread cubes in a large bowl. Toss with olive oil, thyme, sage and garlic. Spread on a large rimmed baking sheet. Sprinkle with salt and pepper to taste. Bake until golden, about 20 minutes. (This step can be done ahead.)

Melt butter in a large skillet over medium heat. Add mushrooms, onion and celery and cook until soft and juices have evaporated. Add parsley. Combine veggies and bread cubes in a large bowl.

Whisk together milk or half and half, eggs and salt and pepper and mix with bread cube/veggie mixture. Let sit 30 minutes, stirring occasionally.

Reheat oven to 350° F. Pour bread pudding into prepared pan, sprinkle with grated cheese and bake, uncovered, until set and top is golden, about 1 hour.

**OR** – Combine bread cube/veggie mixture and pour into prepared pan. Sprinkle cheese over. Cover with plastic wrap and refrigerate overnight. Preheat oven to 350° F. Bake uncovered, until set and top is golden, about 1 hour.

Let stand 15 minutes before serving.