



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring garlic and onions, July
31

Caramelized Onion Bread Pudding

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Ingredients

6 cups of onions, sliced thinly
4 tablespoons unsalted butter
1 large loaf of Italian or French bread, about 1 pound
6 eggs
1 cup whole milk
1 cup heavy cream
2 tablespoons thyme, chopped
2 tablespoons sage, chopped
2 tablespoons Dijon mustard
1 teaspoon hot sauce

Instructions

1. Preheat the oven to 350 degrees.
2. In a large pot, melt the butter over medium-high heat. When the butter stops foaming, add the onions, about a teaspoon of salt, and a generous grinding of pepper. Stir to combine, then cook until the onions turn golden brown, about 20 minutes. Set aside.
3. While the onions are cooking, slice the bread into rough 1 inch chunks and remove the crusts. Spread the chunks on a cookie sheet and dry the bread for about five minutes in the oven. Remove and set aside.
4. In a medium bowl, whisk the eggs, the milk, the heavy cream, the thyme, the sage, the mustard, and the hot sauce. Add two teaspoons of salt and a teaspoon of black pepper and whisk again to combine.
5. Using a casserole dish, spread the bread evenly in a single layer, followed by an even layer of onions. Sprinkle half of the Gruyere cheese across the dish, then pour the egg mixture over the contents of the casserole, making sure to coat all of the bread pieces evenly. Using a wooden spoon or spatula, push the bread pieces into the egg mixture to ensure that they are soaked, then sprinkle the remainder of the cheese on top of the dish.
6. Bake for 35 to 40 minutes, or until the eggs have set.