

Sourdough Bread Pudding with Salmon, Asparagus and Jarlsberg

From "Upper Crusts" by Sheilah Kaurman

Nice on a buffet line and officially a "yummy" comfort food!

INGREDIENTS:

- 1 lb Great Harvest Santa Rosa Sourdough (this is ½ a loaf).
Trim crusts and tear insides into small pieces. Dry on a cookie sheet overnight or place in a 300 degree oven for 10 minutes to dry out.
- ½ lb thinly sliced Jarlsberg cheese
- ½ lb smoked salmon, crumbled
- 1 lb asparagus spears, cut diagonally and blanched
- 1 teaspoon dill weed
- 4 large eggs and 2 egg whites
- 3 cups half-and-half
- 2 teaspoons salt

DIRECTIONS:

- Butter a 9 x 13 inch casserole dish.
 - Layer bread, half the Jarlsberg, salmon, asparagus and dill into the dish. Whisk eggs, egg whites, half-and-half, and salt, mixing well.
 - Pour over everything in the casserole dish and gently press down to make sure all bread is absorbing the egg mixture.
 - Let stand for at least 15 minutes, or cover and refrigerate overnight.
 - Preheat oven to 350 degrees.
 - Place remaining slices of Jarlsberg on top of the casserole with gaps between the slices.
 - Bake for 45 minutes or until puffy and center doesn't jiggle. Add 15 minutes to cooking time if you are starting from the refrigerator.
 - Finish by turning oven to broil. Broil one minute, just to brown the top a bit.
 - Let dish set 5 minutes before serving.
- Serves 6 to 8



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