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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Bread Pudding with Cherries & White Chocolate

This recipe comes from noted chef Emeril Lagasse, by way of FoodNetwork.com. Bread pudding is a classic comfort food for the colder months, and you will love the aroma it creates in your kitchen. Serves 8 or more, depending on how much you want to share.

4 Tablespoons unsalted butter, divided	1 cup dried cherries
4 large eggs, lightly beaten	6 cups day-old bread in ½" cubes
1 cup light brown sugar	6 oz white chocolate, chopped
3 cups heavy cream	1/2 cup Crème Anglaise
1 cup milk	3 Tablespoons sweetened whipped cream
1 teaspoon vanilla extract	Powdered sugar & mint sprigs for garnish
1/2 teaspoon ground cinnamon	

1. Preheat the oven to 350°F. Brush a large baking dish (approx 10x14 inches) with 2 tablespoons of the butter.
2. In a large bowl, whisk together the eggs, brown sugar, cream, and milk.
3. Add the vanilla, cinnamon, cherries, bread, and chocolate and stir until thoroughly blended. Stir in the remaining 2 tablespoons of butter.
4. Pour the mix into the greased pan, and bake for 60-70 minutes, until firm.
5. Remove from the oven and cool until the pudding is just warm. Place squares of pudding on serving plates, dust with powdered sugar, and spoon the Crème Anglaise over the top. Garnish with mint & a dollop of whipped cream.

Bonus Crème Anglaise Recipe!

In a stainless steel bowl, stir together 3 large egg yolks and 3 tablespoons sugar with a wooden spoon. In a small pan, heat 1 cup light cream just to boiling, then remove from heat. Stir a tablespoon into the egg mixture, gradually adding the rest, whisking constantly. Add mix to a medium pan, and heat to not quite boiling, stirring constantly. Sauce is done when a streak remains on the back of the wooden spoon. Strain mix into a bowl to remove any cooked egg. Stir in 1 teaspoon vanilla extract, then chill until ready to serve. If that seems like too much work, buy a mix!



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