



Total Locals Club

Recipes for Pairing with Trust Carolyn
Club November 2007 Selections

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Savory Mushroom Bread Pudding with Port Wine Reduction Sauce

Serves 6-10

Ingredients:

Port Wine Reduction Sauce

- ½ cup chopped yellow onions
- ½ cup chopped carrots
- 2 bay leaves
- 3 cups port wine

Bread Pudding

- 3 Tbs. unsalted butter
- 3 tbs. olive oil
- 3 cups thinly sliced yellow onions
- ¼ tsp. cayenne pepper
- 6 oz. shiitake mushrooms, stemmed, sliced thick
- 6 oz. oyster mushrooms, thickly sliced
- 6 oz. cremini mushrooms, thickly sliced
- 2 portabellos, stems & gills removed, sliced thick
- 6 tsp. chopped garlic
- 1 Tbs. chopped fresh basil
- 1 Tbs. chopped fresh flat-leaf parsley
- 1 tsp. dried rubbed sage
- 1 tsp. dried thyme
- ¾ tsp. salt, plus more to taste
- 5 large eggs
- 2 cups heavy cream
- 1 cup milk
- 1 cup grated Parmigiano-Reggiano Cheese
- 1 tsp. Worcestershire sauce
- ¼ tsp. Tabasco sauce
- 6 cups day-old French 1-inch bread cubes (about 6 oz.)

For the reduction sauce, combine the onions, carrots, bay leaves and port and bring to a boil until reduced to ½ cup, about 30 minutes. Strain through a fine-mesh sieve and let cool. Serve the sauce warm or at room temperature.

Preheat oven to 350 degrees

For the bread pudding, lightly butter an 8 by 8 by 2 inch glass baking dish. In a large, heavy pot over medium high heat, melt 1 Tbs. butter with 1 Tbs. olive oil. Add the onions and sauté for 4 minutes, and then stir in the cayenne. Add the remaining 2 Tbs. butter and 2 Tbs. oil, all of the mushrooms, the garlic, basil, parsley, sage and thyme. Sauté until the mushrooms are tender and browned, about 15 minutes. Remove the pot from the heat. Season with salt and pepper to taste and let cool.

In a large bowl, whisk together the eggs, cream, milk, ¾ tsp. salt and ½ tsp. black pepper until blended. Add the bread cubes and toss to coat. Let stand for 15 minutes. Stir in the mushroom mixture and transfer to the prepared baking dish. Sprinkle the remaining ¼ cup cheese on top.

Bake until the pudding is set in the center and golden brown and puffed on top, about 1 hour. Serve warm with the port wine reduction sauce.

