



## Savory Sausage Bread Pudding

### Ingredients

- 1/2 cup freshly grated Parmesan cheese
- 1 cup chicken stock
- Salt and pepper (to taste)
- 1 cup milk
- 2 links [Sinclair Family Farm bulk breakfast sausage](#)
- 2-3 sprigs thyme (leaves removed and chopped)
- 1 loaf Ciabatta bread (stale preferred, cut into large cubes)
- 1 cup raw spinach leaves
- 1/2 tsp. red pepper flakes (optional)
- 1-2 sprigs of oregano (leaves removed and chopped)
- 1/2 red onion (sliced very thin)
- 2 sprigs fresh rosemary (chopped)
- 2 garlic cloves (chopped finely)
- 3/4 cup red wine
- 5 eggs
- Olive oil (for drizzling)



### Method

1. Start by preparing the sausage mixture. Add a drizzle of olive oil to a skillet and place it over medium heat.
2. Take the sausage out of its casing and break it up into smaller pieces. Place the sausage pieces into the skillet.
3. Cook the sausage until it is thoroughly browned and has a caramelized appearance on all sides. This should take a few minutes.
4. Next, add the finely chopped rosemary, thyme, oregano, chopped garlic, and a pinch of red pepper flakes to the skillet. Continue to cook for an additional 1-2 minutes, or until the garlic becomes fragrant and the herbs are aromatic.
5. Now, pour in the red wine and use a sturdy spatula to scrape up any delicious meaty bits from the bottom of the pan. Continue cooking for about 2-3 minutes until the wine has reduced to a desirable consistency. Once it's done, set this flavorful sausage mixture aside.
6. Reduce the heat in the skillet and add the spinach. Sauté the spinach just until it starts to wilt, which should take about a minute. Then, set it aside as well.
7. To make the caramelized onions, you can use the same skillet you cooked the sausage in. Drizzle the skillet with 2 tbsp of olive oil and heat it over medium heat.
8. Add the thinly sliced onions to the skillet. Slowly cook them for approximately 10 minutes, or until they become beautifully caramelized and soft. Once they reach this stage, set them aside.
9. Combine the eggs, milk, and stock in a medium-large bowl. Whisk these ingredients together until they are well combined. This mixture will serve as the custard for your bread pudding.
10. Start by greasing the bottom of a large casserole dish with a tbsp of olive oil.



11. Place the cubed bread in the casserole dish. Then, evenly distribute the sausage mixture over the bread cubes, gently mixing it in to ensure it is evenly distributed.
12. Now, pour the egg mixture over the bread and sausage mixture. As you do this, use a spoon to gently mix everything together. Be sure to press down gently to ensure that all the bread is soaked in the custard.
13. Next, scatter the caramelized onions on top of the mixture, followed by a generous layer of grated Parmesan cheese. Finish by drizzling a bit more olive oil over the top.
14. Cover the casserole dish with aluminum foil and place it in the refrigerator. Allow the pudding to soak for a minimum of 3 hours, but preferably overnight.
15. When you're ready to bake the bread pudding, preheat your oven to 400°F. Keep the dish covered with foil and bake in the preheated oven for approximately 50 minutes to 1 hour. This will help the pudding set.
16. After this initial baking period, remove the foil and continue baking for an additional 10 minutes to achieve a beautifully browned top.
17. Once the bread pudding is done baking, take it out of the oven and let it cool for 10-15 minutes before serving.

Adapted from Little Ferraro Kitchen