



Pear and Pecan Bread Pudding

7	each	Pears, diced
1	cup	Pecans, toasted
1/2	cup	Bacon, raw, diced
1/4	cup	Brandy
1	T	Garlic, chopped
1	T	Shallot, chopped
1	cup	Heavy Cream
12	each	Eggs
1	bunch	Parsley, chopped
1	bunch	Tarragon, chopped
		Salt and Pepper to taste
1	loaf	Pullman bread, crust removed, cubed

Chef Tim Hill
CENTER Banquet Kitchen

In a large pan, render fat from the bacon until almost crisp. Add pears and cook for a few minutes. Add garlic and shallots and cook until fragrant. Add the brandy and reduce by half. Add cream, salt, pepper and herbs. Bring to a boil. Let the mixture cool to room temperature. Add eggs and mix. Gently fold in the bread. If mixture appears to be too wet, add more bread. If the mixture is too dry, add more eggs. Use pan spray on the insides of 4oz soufflé cups or 9x13 baking pan. Bake at 325 for 25 minutes or until eggs have set up.

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