

Savory Leek and Onion Bread Pudding

Adapted from the recipe for “Savory Leek Bread Pudding” in [Frank Stitt's Southern Table](#)

Serves 6

Stuffings (aka dressings) often contain meat which makes them unsuitable for vegetarian guests. This savory bread pudding has many of the same characteristics as a traditional stuffing, but is vegetarian making it a nice alternative sure to please everyone. This recipe may also be doubled.

1 ½ tablespoons unsalted butter, plus more for greasing the casserole dish
1 large or two small leeks, trimmed, washed, and thinly sliced
1 large red onion, diced
1 large garlic clove, minced
3 cups day-old bread, cut into 1-inch cubes
3 large eggs
1 ½ cups heavy cream
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper

Special equipment: 8-inch by 8-inch casserole dish

Preheat the oven to 300 degrees. Grease the casserole dish with butter. Set aside.

Heat the butter in a large skillet. Add the leek and onion to the butter and sauté over medium heat until tender and just beginning to brown. Add the garlic and sauté until just fragrant, about 30 seconds.

Toss the sautéed onion, leeks, and garlic with the bread in a large bowl. In a smaller bowl, lightly beat the eggs and then whisk in the heavy cream, salt, and freshly ground black pepper. Pour the egg and cream mixture over the bread and gently toss to coat.

Pour the bread mixture into the greased casserole and cook for 1 hour to 1 hour 15 minutes or until the pudding is set and golden brown. Serve immediately.

This recipe came from Minced blog (www.mincedblog.com).