

SUZANNE DEVANEY'S IRISH WHISKEY BREAD PUDDING

2 cups granulated sugar (I prefer extra fine)
5 large beaten eggs
2 cups half & half
2 tsp. pure vanilla extract
3 cups cubed Italian bread (I use Bosnian bread from A&M Bakery. Fazios Italian bread works good too. Just a good quality crusty bread)
1 cup packed dark brown sugar
¼ stick melted butter
2 cups pecans

Sauce:

1 cup fine granulated sugar
1 stick butter (1/2 cup)
1 large beaten egg
2 tsp. pure vanilla extract
1/3 to ½ cup Irish Whiskey

Allow the cubed Italian bread to “stale” overnight.

Preheat oven to 350 degrees and grease a 13x9inch pan.

Mix together sugar, eggs, half&half in bowl with vanilla and pour over the cubed bread and 1 cup of the pecans (Let it sit for 10 minutes)

In another bowl mix and crumble together 1 cup nuts, butter and brown sugar.

Put soaked bread into pan and sprinkle brown sugar mixture over the top.

Bake for 30-45 minutes or until set

Sauce: Mix all ingredients (except whiskey) in a sauce pan over medium heat stirring constantly until the sugar is melted. Remove sauce from heat and stir in the Irish Whiskey. Pour over the pan of bread pudding when it comes out of the oven. Serve hot or cold. You might want to make extra sauce.. SLAINTE! Happy St. Patrick's Day