

Community KitchenPgh

Bread & Butter Pudding

Serves 15

Custard Ingredients:

- Milk 1 quart 1 liter
- Eggs, Beaten 6 each
- Sugar 6 ounces 170 grams
- Vanilla Extract 1 Teaspoon

Bread Ingredients:

- Bread, leftover 1 1/2 pounds 680 grams
- Butter, melted 3 ounces 85 grams
- Raisins 4 ounces 115 grams

Directions:

1. To make the custard: Combine all ingredients and mix well.
2. To prepare the bread: Cut in cubes, drizzle with butter, and toast in the oven.
3. Combine custard, bread, and raisins; fill buttered custard cups.
4. Bake in a water bath in a 325 degrees Fahrenheit oven for 45 minutes or until custard is set.

CHEF JEFF

Chef Jeff has been cooking professionally for more than thirty years. A father of 3, he always believed that teaching his own kids to cook was one of the most important things he could do. 10 years ago Jeff graduated from the Institute for Integrative Nutrition and realized that the whole country could use some pointers on, not only how to cook, but what to cook and how to eat. At about the same time Chef Jeff started teaching kids from 5-17 years old to cook which is the most important people to teach.

Catalina Dressing

Serves 1 quart

Ingredients:

- Eggs 2 each
- Dark Brown Sugar 4 ounces 15 grams
- Cider Vinegar 4 fluid ounces 120 milliliters
- Paprika Oil 4 fluid ounces 120 milliliters
- White Pepper, Ground, to taste 1/4 teaspoon
- Garlic Powder 1/4 teaspoon
- Onion Powder 1/4 teaspoon
- Salt 1/2 teaspoon
- Dijon Mustard 2 teaspoons
- Vegetable Oil 12 fluid ounces 720 milliliters

Directions:

1. Combine all of the ingredients except the vegetable oil; blend well.
2. Gradually incorporate the vegetable oil in a thin stream.
3. Adjust the seasoning if necessary.



Series 2