

## Savory Bread Pudding

<http://userealbutter.com/2007/10/03/savory-bread-pudding-recipe/>

6 eggs  
2 cups milk  
2 tsps salt  
1 tsp ground pepper  
4 cups gruyère, shredded  
1 cup parmesan, grated  
1/3 cup green onions, minced  
1 lb. bacon  
8 oz. mushrooms, sliced  
2 heads broccoli, chopped and blanched  
1 lb. whole loaf of stale/old bread

Oven: 375°F. Whisk the eggs, milk, salt, and pepper in a bowl. Set aside. Mix the cheeses and green onions in another bowl. Set aside. Cook the bacon and drain on paper towels. Chop or break the bacon into little pieces. Sauté the mushrooms in some oil (or a little bit of the bacon grease). Mix the bacon, mushrooms, and broccoli together in a bowl. Set aside. Rip or cut the bread into 1-inch cubes. In a large baking dish (9×13 ish) layer half of the bread. Then sprinkle half of the bacon mixture. Then spread half of the cheese mixture. Pour half of the egg mixture evenly over top. Repeat. Sprinkle any leftover cheese on top and press the pudding down. Bake for 45 minutes or until top is golden brown.