

# Bourbon Biscuit Pudding

10 - 12 servings

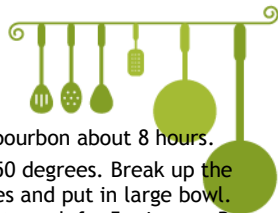
## INGREDIENTS

### Pudding:

- 1 cup raisins
- 3 Tbsp Jim Beam bourbon
- 12 1.5" biscuits
- 1 quart whole milk
- 6 eggs
- 2 cups sugar
- 2 tablespoons vanilla extract
- 2 tablespoons butter, melted

### Bourbon Sauce:

- ¼ pound (1 stick) butter
- 1 cup sugar
- ¼ cup water
- 1 egg
- ½ cup Jim Beam bourbon (or more)



## DIRECTIONS

1. Soak the raisins in the bourbon about 8 hours.
2. Preheat your oven to 350 degrees. Break up the biscuits into small pieces and put in large bowl. Add the milk and allow to soak for 5 minutes. Beat the eggs with the sugar and vanilla, and then add to the bread mixture. Pour the butter into a 2 quart baking dish and then add the biscuit mixture. Bake 1 hour or until set. Serve warm with bourbon sauce.

To make the bourbon sauce:

3. Melt the butter in a heavy saucepan. Add the sugar and water and cook over medium heat for 5 minutes, stirring occasionally.
4. In a separate bowl, beat the egg. Remove the butter mixture from the heat and gradually add to beaten egg, whisking constantly. Add the bourbon and serve.

