

Leek and Artichoke Bread Pudding by Ina Garten

8 cups (1 inch diced) day old bakery white bread, crusts removed. (Ingles cheap bakery French loaves are perfect.)

3 oz. thinly sliced pancetta

6 cups thinly sliced leeks white and green parts. (4 or 5 leeks)

3 Tbsp. unsalted butter

1/2 cups dry white wine such as Pinot Grigio

Kosher salt and freshly ground pepper

1 (9-ounce) package frozen artichoke hearts, defrosted

2 tsp fresh tarragon leaves, minced

3 Tbsp. fresh chives, minced

4 extra large eggs

2 cups heavy cream

1 cup good chicken stock

1/4 tsp ground nutmeg

2 cups Emmentaler cheese

Preheat oven to 350 degrees. Toast bread cubes on cookie sheet for 15 minutes, tossing once. Place pancetta on cookie sheet w/ parchment paper and bake in oven for 15-20 minutes until lightly browned. Place the pancetta on a plate lined with paper towels and set aside.

Soak the leeks in water until they're clean, and spin them dry in a salad spinner.

Heat butter in 11" pot over medium heat; add the leeks and cook for 10 minutes, stirring occasionally. Add wine, 1 tsp. salt, and 1 tsp. pepper and cook for 5 minutes more until liquid almost evaporates and leeks are tender. Off heat, mix in artichokes, toasted bread cubes, tarragon, and chives.

Whisk together eggs, cream, chicken stock, nutmeg, and 1 tsp. salt in a large bowl

Spoon 1/2 bread cube mixture in to a 9x13x2 inch baking dish. Sprinkle on 1/2 cheese and add remaining bread cube mixture. Pour on the cream mixture, sprinkle with remaining Emmentaler and press lightly to help the bread absorb the liquid. Dice or crumble the pancetta, scatter on top and sprinkle with pepper. Set aside at room temperature for 30 minutes to allow the bread to absorb the cream mixture. Bake for 45 – 50 minutes, until the custard is set and the bread pudding is puffed and golden. Service hot.