

Spiced Fresh Tomato Bread Pudding

Leslie Watson, Johnson & Wales, Norfolk, VA

Winning entry in 1999 Florida Tomato Committee Recipe Contest



<u>Ingredients</u>	<u>Quantity</u>
Butter	1/4 cup
Fresh Florida tomatoes, peeled, seeded, chopped	4 pounds (6 cups)
Sugar, divided	1-1/4 cups
Ground cinnamon	1 teaspoon
Ground nutmeg	1/2 teaspoon
Ground allspice	1/2 teaspoon
Salt	1/2 teaspoon
Vanilla extract	1 teaspoon
Peasant bread, with crusts, cut in 1-inch cubes	5 cups
Egg, lightly beaten	1

1. Preheat oven to 350°F. Lightly grease a 8 x 8 x 2-inch pan with 1 tablespoon of the butter.
2. In a large saucepan, combine tomatoes, 1 cup of the sugar, cinnamon, nutmeg, allspice, salt and remaining 3 tablespoons butter. Bring to a boil; reduce heat and simmer 5 minutes. Stir in vanilla extract. Add bread cubes; stir until bread is well coated.
3. In a small bowl, stir 1/2 cup hot bread mixture into egg. Gradually stir egg coated bread into remaining bread mixture. Spoon into prepared baking dish. Sprinkle with remaining 1/4 cup sugar. Bake until knife inserted in center comes out clean, about 30 minutes. Let stand 10 minutes.
4. Serve with creme fraîche, sweetened whipped cream or candied lemon zest, if desired.

YIELD: 6 (1 cup) portions