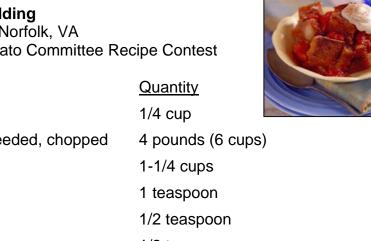
Spiced Fresh Tomato Bread Pudding

Leslie Watson, Johnson & Wales, Norfolk, VA Winning entry in 1999 Florida Tomato Committee Recipe Contest



Ingredients	<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.
- 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.
- 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