

ASPARAGUS AND CARAMELIZED ONION BREAD PUDDING 30 portions

3 baguettes CUT into 1 inch cubes
14 eggs beaten
3 bunches asparagus, trimmed and cut into 1 inch segments
6 cups caramelized onions
2-1/2 qt cream
1 tsp. salt
2 Tbsp. fresh thyme, chopped
2 cups grated parmesan cheese

Combine eggs, cream, and salt and mix well. Add cut bread, onions, thyme, and parmesan and gently toss until bread is saturated with liquid. Pour into 2 inch hotel pan and cover with plastic wrap and then foil. Place in cooler for at least two hours or overnight. Preheat oven to 350 and bake covered for approximately one hour and fifteen minutes. Then check for firmness in center. If firm uncover and bake until golden brown, approximately 15 more minutes.

CARAMELIZED ONION

4 large onions, julienned
2 tsp. blended oil
3 tbsp. butter
Sugar (optional)

Pre heat sauté pan on medium heat. Add butter and oil. Once butter has melted add onions. Stir every five minutes until translucent. Then increase heat to high and stir slowly until onions are evenly browned then remove. If onions have a low sugar content it may be necessary to add sugar to assist the caramelizing process.