

Savory Sausage Bread Pudding: A Hearty Twist on a Classic

My Favorite Savory Sausage Bread Pudding



OVEN
350°F

TIME
10 min

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INGREDIENTS

8 cups cubed day-old bread
1 pound Italian sausage, casing removed
1 tablespoon olive oil
1 medium onion, diced
2 cloves garlic, minced
1 tablespoon fresh thyme leaves
1 tablespoon fresh rosemary, chopped
... cup fresh parsley, chopped
6 large eggs
2 cups whole milk
1 cup heavy cream
1 cup grated Parmesan cheese, divided
Salt and pepper to taste

DIRECTIONS

- 1.** Prep : Oven & Pan: Preheat your oven to 350°F (175°C) and lightly grease a rectangular baking pan (e.g., a 9x13-inch dish).
- 2.** Cook : Sausage & Aromatics: In a large skillet, heat the 1 tablespoon olive oil over medium heat. Add the 1 pound of Italian sausage and cook until browned, breaking it up into small pieces with a wooden spoon. Remove the sausage from the skillet and set it aside. In the same skillet, add the 1 diced onion and 2 minced garlic cloves. Cook until the onion is translucent and fragrant. Stir in the 1 tablespoon fresh thyme, 1 tablespoon fresh rosemary, and ... cup fresh parsley, cooking for an additional minute until the herbs are fragrant.
- 3.** Prepare : Custard: In a large bowl, whisk together the 6 large eggs, 2 cups whole milk, and 1 cup heavy cream. Whisk in ¾ cup of the grated Parmesan cheese, and season generously with salt and pepper to taste.
- 4.** Combine : Ingredients: Add the 8 cups of cubed day-old bread to the egg custard mixture, stirring until all the bread is well coated. Let the mixture sit for about 10 minutes to allow the bread to fully absorb the liquid. Gently fold in the cooked sausage and the sautéed onion mixture until everything is evenly distributed.
- 5.** Bake: Pour the bread pudding mixture into the prepared baking pan, spreading it into an even layer. Sprinkle the remaining ¼ cup of Parmesan cheese over the top. Bake in the preheated oven for 45-50 minutes, or until the top is a golden brown and a knife or toothpick inserted into the center comes out clean.

6. Rest & Serve: Allow the bread pudding to cool for a few minutes before serving. It will be very hot and will slice more cleanly after a short rest.

SWAPS & NOTES

Bread: Any hearty, crusty bread works well here.
Baguette, ciabatta, or even sourdough are great choices.

Day-old bread is best because it's slightly dry and will absorb the custard without becoming mushy.

Sausage: I love using a hot or spicy Italian sausage for a nice kick, but a mild variety works just as well.

TIPS FOR SUCCESS

Day-Old Bread is Key: Don't use fresh bread!
The dryness of day-old bread is essential for it to soak up the custard without turning to mush.

You can cube your bread and leave it out on the counter overnight to help it dry out.

Don't Rush the Soaking: The 10-minute soaking time is important.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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