



Savory Heirloom Tomato Bread Pudding

From Mary Margaret McGuire, Mitchella Wine Club Member

Ingredients:

2 lbs red heirloom cherry
tomatoes, halved
1/4 cup of your favorite
Mitchella wine
1/2 cup raisins
3 Tbsp chopped fresh basil leaves
3 Tbsp packed brown sugar

1 tsp Worcestershire sauce
1/4 tsp of Cayenne Pepper
1 loaf (1 lb) at least day-old bread,
crust on, cut into 1-inch cubes
4 Tbsp unsalted butter, melted
2 cups (8 oz.) shredded Gruyère
(or your favorite cheese)

Directions:

Preheat the oven to 400°F. Grease a 9x11-inch baking dish, or one of similar size. In a small saucepan, combine the tomatoes, wine, basil, raisins, brown sugar, Worcestershire sauce and cayenne. Simmer over medium-low heat, stirring occasionally, for 10 minutes. In a large bowl, toss the bread cubes with butter and cheese, then add the tomato mixture and toss again. Spread the mixture in the prepared baking dish in an even layer and bake until nicely browned, 25 to 30 minutes.

Serves 6-10

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