

## Flint Hill Bread Pudding

*A savory pudding, served as a side dish.*

### Ingredients:

1 loaf day-old artisan type bread, cut into ½ inch cubes

6 eggs

3 cups milk

1 lbs goat chevre, crumbled

1 tbsp minced fresh rosemary

1 tbsp minced fresh sage

Salt and pepper

Preheat the oven to 375°F. Place the bread cubes and cheese in a large bowl. In a small bowl, whisk together the eggs, milk, and herbs, adding salt and pepper to taste. Pour the egg mixture over the bread, stir, and let sit for 10-15 minutes to allow the bread to absorb the liquid. Pour into a greased 9" by 13" pan, and bake for about 30 minutes, until a toothpick comes out clean and the top is golden brown.