



## Grilled Cheese Bread Pudding

Yield: One 13x9 pan/ 12-15 servings

1 loaf	Sourdough Loaf
1.5 sticks	Butter, softened
5 Cups	Shredded Cheese (Cheddar, Mozzarella, Monterey Jack used), divided
4 Cups	KETTLE CUISINE TOMATO BISQUE (700231)
2 Cups	Whole Milk
5 eggs	Whole Eggs
To Taste	Salt

### METHOD OF PREP:

1. Preheat oven to 450F
2. Slice bread into even 12-14 slices evenly in ½” slices including the heels of the loaf. Spread softened butter on both sides of sourdough sliced, place in single layer on sheet pan
3. Bake bread until toasted and golden. Flip halfway through to toast both sides. Approximately 30minutes total (15 minutes per side). Let cool slightly enough to handle
4. While bread is cooling, in a large mixing bowl - whisk Tomato Bisque, Milk, Eggs, and a few pinches of salt
5. When bread is cool to the touch, place half of the toasted slices in a single layer in 13 x 9 glass baking dish
6. Top the bread with half of the cheese mixture
7. Place remaining toasted bread slices over cheese
8. Pour tomato bisque mixture over toasted bread and cheese. Tap on counter lightly to even out the custard. Let chill overnight in refrigerator or at for least 2 hours.
9. Preheat oven to 350F. Sprinkle remaining shredded cheese over top. Bake uncovered until cheese has browned and bubbly. Rotate halfway through for even browning. Bake approximately 1 Hour and 15 minutes.