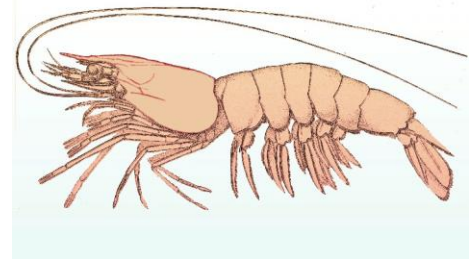


Savory Shrimp and Mushroom Bread Pudding

by *Leslie Kirsch* for the GA National Fair

1 ½ c cooked, deveined Shrimp
5 c Small diced Italian bread, day old is best, not dried
1 ½ c milk
3 eggs
1Tbs oil
1 c each of portabella & button mushrooms, sliced
1 c Red onion, sliced
2 Tbs grated parmesan cheese
1 tsp lemon zest
1 Tbs butter
Salt and pepper



Sautee mushrooms and onions with oil on medium low heat until soft, do not brown. In a medium bowl toss bread with 1 c of milk, let it stand until vegetables are done. While vegetables cool, gently squeeze milk from bread, save milk. In a large bowl toss together bread, vegetables, and shrimp. Add ½ c milk to reserved milk, eggs, 1 Tbs cheese, zest, salt and pepper, beat. Add egg mixture to bread mixture and toss together. Place into a baking dish and sprinkle remaining cheese on top and dot with butter. Cover and chill for at least an hour, overnight is better. Bake at 350 degrees for 45 – 60 minutes until browned and center is set and has puffed up.