

Savory Artichoke Bread Pudding

4 T. unsalted butter
2 c. artichoke hearts, or steamed baby artichokes, quartered or canned
1 large onion, chopped
1/2 t. dried thyme
2 oz. porcini mushrooms, soaked in hot water until hydrated, rinsed and chopped
1/4 c. chopped, cured black olives
1/2 lb. Diestel Italian turkey sausage, browned and crumbled
3/4 lb. crusty bread, cut into 1-inch cubes
3/4 c. grated Gruyère cheese
5 c. milk
5 large eggs, plus 4 egg yolks
3 T. chopped fresh basil
1/2 t. fresh ground pepper
1/2 t. sea salt
1/3 c. freshly grated Parmigiano Reggiano

Preheat the oven to 325° F. Sauté the onions in the butter over medium heat until translucent. Add the artichoke hearts, mushrooms, thyme and half the salt and pepper. Place the bread cubes in a 9x13 baking dish. Add the artichoke mixture, browned sausage, Gruyère cheese and olives to the dish and toss well.

Mix the eggs, milk and yolks together with the remaining salt, pepper and the basil. Pour the custard over the bread and sprinkle with the Parmigiano Reggiano.

Bake in a 325° F oven until the custard is set and the top is browned, about 1 hour.