

# Celebrate Waste Reduction Week 2016

## Get #GreatTasteLessWaste with: Savory Bread Pudding

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### Ingredients

- 2 tablespoons butter or olive oil, plus more for greasing the pan
- 6 cups dense white bread, cut or torn into 1-inch chunks
- 2 cups milk
- 6 eggs
- Salt and fresh black pepper
- 2 ounces grated parmesan
- 4 ounces freshly grated aged cheddar cheese
- A pinch of thyme, sage or fresh rosemary, chopped nuts or cooked chestnuts, or chopped scallions.

### Directions

- Pre-heat oven to a 350°C.
- Use the butter or oil to grease a muffin tray.
- In a large bowl, beat the eggs and milk, and then pour in the rest of the ingredients, except the parmesan cheese, mixing them thoroughly.
- Fill the greased muffin tins with the mixture and top with parmesan cheese.
- Bake pudding until set, about 30 to 40 minutes.

Makes 6+ servings

For more information on how you can help to get Northumberland County to the goal of 75% waste diversion, visit [www.NorthumberlandCounty.ca/MakeLessWaste](http://www.NorthumberlandCounty.ca/MakeLessWaste).