

## Savory Bread Pudding



1 pound pork breakfast sausage  
1 cup onion, chopped  
8 cups seven-grain bread or other whole grain bread,  
cut into 1-inch cubes  
1 1/2 cups (6 ounces) Saxon Homestead Creamery's  
Saxony cheese, shredded and divided  
4 eggs, slightly beaten  
3 1/4 cups milk  
2 tablespoons fresh sage, chopped, or 1 teaspoon dried  
sage leaves, crushed  
1/2 teaspoon salt  
1/2 teaspoon pepper, freshly ground

1. Preheat the oven to 350°F. In a large skillet, brown the sausage and onions; drain.
2. In a large bowl, combine the cooked sausage, onions, bread cubes, and 1 cup of the cheese; toss to combine.
3. In a medium bowl, beat the eggs, milk, sage, salt, and pepper. Pour over the bread mixture; mix well.
4. Cover and let stand for 30 minutes, or cover and refrigerate overnight.
5. Lightly grease 13x9-inch baking dish. Pour bread mixture into baking dish. Bake for 35 to 45 minutes or until golden brown and center is set.
6. Sprinkle with remaining cheese. Bake another 2 minutes, or until the cheese is melted. Let stand 10 minutes before serving.



855 Hickory Street, Cleveland, WI 53015

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