



## FRESH THOUGHTS:

*Sustainable Seafood Dining Series*

### OYSTER BREAD PUDDING

*Chef Galen Sampson of The Dogwood*

#### INGREDIENTS

- |  |  |
|--|--|
| 2 lb. challah, white pullman or french bread cubed and dried in the oven—not browned | 2 cup oysters, select (pre-shucked) reserve liquor |
| 1 lb. butter   | 1 lb. chicken leg confit, cooked and chopped       |
| 4 eggs   | 1 cup golden raisins, rehydrated                   |
| 1 cup cream, heavy   | 4 tablespoons thinly sliced scallions              |
| 1 cup milk   | 4 tablespoons chopped parsley                      |
| 2 lb. chard (local)—stems removed, chopped   | 2 tablespoons minced sage                          |
| 2 cup onion, yellow, small dice  | 2 tablespoons minced thyme                         |
| 2 cup celery, small dice   | 2 teaspoons minced rosemary                        |
| 2 tablespoons minced garlic  | ½ teaspoon red pepper flakes                       |
| 1 lb. sliced mushrooms (mixed)   |  |

#### INSTRUCTIONS

These can be baked individually in ramekins or foil souffle cups, or in bulk in a hotel pan.

- Sauté chard in melted butter.

