One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.

Luciano Pavarotti
Nothing says the comforts of home more than a good home-cooked meal. Our chefs regularly put together a menu of delicious dishes prepared from the freshest ingredients. This book is a collection of family recipes and chef selections served in our communities that warm the heart and feed the soul.

Bon appétit!
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This recipe came from the community’s Resident Culinary Club that meets each week to plan the Sunday night residents’ choice meal. They provide the dining team with recipes for a three-course meal that they grew up with or used to cook for their children, for the entire community to enjoy.
Creamy Split Pea Soup

Sunrise of McCandless, Pennsylvania

Serves 10-12

Ingredients

½ lb. sliced bacon, diced
1 large onion, chopped
2 celery ribs, sliced
1 lb. dried green split peas
4 c. water
2 medium potatoes, peeled and diced
   (recommend Yukon Gold)
2 c. cooked ham, diced
2 t. salt
1 bay leaf
¼ t. pepper
1 c. heavy whipping cream

In Dutch oven or soup kettle, cook bacon over medium heat until crisp. Using slotted spoon, remove bacon to paper towels; drain, reserving drippings. Add onion and celery to drippings. Sauté until vegetables are tender; drain. Add peas, water, potatoes, ham, salt, bay leaf and pepper. Bring to boil. Reduce heat; cover and simmer 45 minutes or until peas are very tender, stirring occasionally. Discard bay leaf. Cool slightly. Process in small batches in blender until smooth. Return to Dutch oven; stir in cream. Heat through (do not boil). Garnish with reserved bacon.

Tip: To make it healthier, use no-salt ham or bacon and non-fat whipping cream.
Silky Fennel and Red Pepper Soup with Shrimp and Asparagus Fritters

Stratford Court of Boca Pointe, Florida

Serves 8

Ingredients - Soup

4 large sweet red bell peppers, seeded and chopped
2 bulbs fennel with some of their greens
1 large baking potato, peeled
1 medium yellow onion
8 cloves garlic
½ c. extra virgin olive oil
1 gal. chicken stock
Kosher salt to taste
Fresh cracked pepper to taste
Sliced chives or chopped fresh parsley for garnish

Chop all vegetables coarsely, but keep separate until cooking as soup will be blended. Put olive oil in stock pot and heat. Add onion, garlic and fennel; season and let stew slowly to render flavor. Add bell peppers to pot, season and stir. Add chicken stock and potatoes. When potatoes are tender and ready for mashing, use blender and puree all ingredients. Check seasoning; salt and pepper to taste.

Tip: To make this recipe healthier, use low-sodium chicken broth in same quantity and omit the salt. You could also steep the vegetables in chicken stock verses sautéing them in olive oil and try baking the fritters.
Ingredients - Fritters

1 lb. 31-35 count shrimp, peeled and deveined
6 asparagus stalks, trimmed
6 egg whites
½ small red onion
1 bunch basil
Kosher salt to taste
Fresh cracked pepper to taste

Grind all items. For best results, use largest eye on meat grinder or pulse with food processor and fold together by hand. Once made, using small ice cream scoop, drop raw fritters into 350 degree vegetable oil of choice and fry until done. Place fritters on soup; and garnish with sliced chives.
Our residents in Abington put together this recipe, which included one of their family’s secret ingredients: ginger ale. Now the soup is served once a week at the community.
Matzo Ball Soup

Sunrise of Abington, Pennsylvania

Serves 8

Ingredients

- 4 large eggs
- 1 t. salt
- Pinch white pepper
- ¼ c. vegetable oil
- 1 c. Matzo meal
- ¼ c. ginger ale
- 10 c. chicken broth or water

Mix eggs, salt, pepper, oil and ginger ale. Add Matzo meal and continue to beat until well mixed. Mixture should look like very loose oatmeal. Chill at least 2 hours or overnight. Use scoop or spoon to form a golf ball-sized ball. If using hands, wet with cold water to keep batter from sticking. Drop into simmering chicken broth or water; cook 40 minutes. Matzo balls will be delicate, light and fluffy, so handle with care. Serve immediately in soup or reheat in soup for 15 minutes.

A traditional Matzo ball soup consists of plain chicken broth garnished with carrot coins, short spaghetti noodles and the Matzo ball. In some homes it is traditional to slice leftover matzo balls and sauté them in butter with onions.
Bruschetta

Sunrise of East Meadow, New York

Serves 6-8

In our Reminiscence neighborhood for those with memory loss, a group of boisterous Italian residents celebrating their culture put together this recipe. Since food is such an important part of their lives, they tried out different recipes until they agreed this was the one. It incorporates fresh basil which the residents had planted a few weeks before and were growing on the community terrace.

Ingredients

- 1 loaf French bread
- 6 fresh tomatoes, diced
- 3 cloves fresh garlic, crushed
- ½ medium red onion, diced
- 10 basil leaves, finely chopped
- 8 oz. fresh mozzarella cheese, diced
- 3 oz. Parmesan cheese
- ¼ c. olive oil
- 8 oz. mozzarella cheese, shredded
- ½ c. butter or margarine
- 2 T. balsamic vinegar
- Seasoning to taste

Preheat oven to 350 degrees.

For the crostini
Slice bread at an angle. Melt butter and half of crushed garlic with half of basil. Brush the bread with garlic butter/basil mixture. Sprinkle each with a bit of Parmesan cheese and bake in oven for 10-12 minutes.

For the topping
Combine tomato, onion, remaining garlic, remaining basil, fresh mozzarella, olive oil and balsamic vinegar; mix well. Place 1 heaping T. of combined mixture onto each crostini. Sprinkle with shredded mozzarella; and bake in oven 3-5 minutes until cheese is melted. Serve warm.
Chinese Chicken Salad

Sunrise of Westlake Village, California

Serves 4-6

Ingredients - Salad

4 4-oz. chicken breasts, boneless, skinless, cooked and sliced
3 c. cabbage, shredded
3 c. romaine lettuce, shredded
¼ c. carrots, shredded
½ c. bean sprouts
½ c. canned mandarin oranges, drained
Fried wontons, optional

Toss all ingredients together; garnish with fried wontons.

Ingredients - Dressing

1 T. fresh ginger, minced
1 T. garlic, minced
½ c. rice vinegar
1 T. hoisin sauce
¼ c. honey
1½ T. soy sauce
1¼ T. sesame seeds, toasted
½ c. canola oil
½ c. sesame oil
Salt and pepper to taste

Put all ingredients except two oils in blender. Blend to emulsify sesame seeds. Drizzle canola oil into blender and blend. Drizzle sesame oil into blender and blend.

Entree salads are a very popular selection on our menu. Residents and team members alike love this one in particular, because it’s light and healthy with great flavor.
Villa’s Whole Grain Pasta Salad

Villa Valencia, California

Serves 5

Ingredients

½ lb. whole grain penne pasta, cooked
½ c. green onions, sliced
½ c. grape tomatoes
½ c. artichoke hearts, quartered
¼ c. yellow bell pepper, julienned
2 T. cider vinegar
2 T. light soy sauce
3 T. olive oil
2 t. garlic, finely chopped
2 t. parsley, finely chopped
Toasted sesame seeds for garnish
Salt and pepper to taste

Combine pasta, green onions, tomatoes, artichoke and bell pepper. Set aside while preparing dressing. Whisk together vinegar, soy sauce, olive oil, garlic and parsley. Add salt and pepper to taste. Toss pasta mixture with dressing; sprinkle toasted sesame seeds on top.

Villa Valencia went through several iterations of this recipe before settling on a version that was both healthy and satisfying for their more than 300 residents’ palates, including one resident who worked with us to incorporate whole grains into our menu.
Ingredients

4 4-oz. salmon filets
¼ c. canola oil
2 Idaho potatoes
Egg wash, for binding
1 t. Herbes de Provence
Salt and pepper to taste

Preheat oven to 350 degrees. Use mandoline to slice potatoes very thinly and set aside in water. Heat oil in non-stick pan. Lightly egg wash salmon filet to bind potatoes, overlap on top of salmon. Season potato-crusted salmon with salt, pepper and Herbs de Provence. Sauté salmon, potato side down, until lightly browned and finish in the oven for 5-10 minutes. Pour balsamic reduction and basil oil into squeeze bottles. Serve potato-crusted salmon with balsamic reduction and dots of basil oil.

Balsamic Reduction

1 c. balsamic vinegar
¼ c. honey

Mix the two ingredients and cook slowly over low heat until it thickens like syrup.

Basil Oil

4 oz. fresh basil, packed
1 c. canola or olive oil

Place basil in blender with oil. Blend until smooth; strain through very fine-mesh strainer. Season to taste with salt and pepper.
Seared Cornmeal Scallops with Wild Mushrooms

Sunrise of Bloomingdale, Illinois

Serves 8

Ingredients

4 c. Cremini mushrooms, sliced
2 c. Shiitake mushroom caps
2 c. Oyster mushrooms caps
2 t. salt, divided
2 t. black pepper, divided
½ c. dry white wine
2 t. fresh thyme, chopped
2 t. fresh lemon juice
2 t. white truffle oil
2 lbs. large sea scallops
½ c. yellow cornmeal or Frosted Flakes crumbs
3 c. watercress or arugula, trimmed

Heat 2 teaspoons of olive oil in large cast iron skillet over medium-high heat. Add mushrooms, 1 teaspoon salt and 1 teaspoon pepper; sauté 2 minutes or until the mushrooms begin to soften. Add wine, thyme and juice; reduce heat to low, and cook 5 minutes or until mushrooms are tender. Pour mushroom mixture into bowl. Stir in truffle oil; cover and keep warm. Wipe pan dry with paper towels. Pat scallops dry with paper towels; sprinkle with remaining salt and pepper. Place cornmeal in shallow dish; dredge scallops; sauté 3 minutes on each side or until golden brown. Serve over watercress and mushroom mixture.
Cumin- Seared Tuna with Blue- berry and Mango Chutney

Sunrise of Cary, North Carolina

Serves 4-6

Ingredients

4 6-oz. tuna steaks
¼ c. kosher salt
1 T. ground black pepper
5 T. ground cumin
2 T. ground coriander
1 T. ground rosemary
2 T. garlic powder
1 T. onion powder
2 t. ginger
2 t. nutmeg
2 t. ground cloves
2 t. cinnamon
¼ c. whole sesame seeds

Mix seasonings together and sprinkle on tuna steaks. Grill or sear tuna for best results.

Sauce

1 bottle fruity red wine
1 c. apple cider vinegar
1 c. red wine vinegar
¾ c. white sugar
¾ c. brown sugar, packed
1 cinnamon stick
Cornstarch

Mix ingredients together in saucepan. Bring to a boil; reduce and simmer 5-6 minutes. Bring back to a boil; use cornstarch to thicken as desired. Remove from heat, serve over fish with chutney.

Chutney

2 c. blueberries
2 c. mango, diced
2 T. white sugar
1 t. kosher salt

Mix ingredients together and serve over fish.

This recipe was created to feature many ingredients that foster mental and physical health, including blueberries, which protect the brain and may reduce the effects of age-related conditions like dementia; and fish, that is rich in omega-3s, which boost brain functions.
Almond-Crusted Tilapia with Ginger Roma Tomato Relish

The Colonnades, Virginia

Serves 10

The “crusted” fish recipes are very popular among our residents as they leave the fish moist and flaky, while adding crunch, texture and flavor.

**Ingredients**

- 10 4-oz. tilapia filets
- 8 oz. panko breadcrumbs
- 1 oz. almonds, toasted
- 1 T. parsley, chopped
- 1 oz. canola oil
- 10 Roma tomatoes, cored and seeded, finely diced
- 1 red onion, finely diced
- 1 T. ground ginger
- 2 t. black pepper
- 1 bunch scallions, thinly sliced on bias
- ¾ c. rice wine vinegar
- ½ c. olive oil
- 2 T. teriyaki sauce
- 2 t. garlic, chopped

Preheat oven to 350 degrees. Mix the breadcrumbs, almonds and parsley for the crust mix. Dip the fish in canola oil, then coat with crust mix by dusting both sides well. Place on a sheet pan and bake in the oven until golden brown.

For the Relish, mix the remaining ingredients together and marinate for two hours. Remove the fish from oven and place on a plate. With a spoon, layer 2 ounces of relish across the center of the fish, leaving much of the crust visible.
Crab Cake with Caper Aioli

The Quadrangle, Pennsylvania

Serves 8-10

Ingredients -
Crab Cakes

2 lbs. jumbo lump crab meat
½ c. Spanish white onion, diced
½ c. celery, diced
¼ c. red bell pepper, diced
1 T. fresh curly parsley, finely chopped
1 T. dijon mustard
1 T. fresh lemon juice
¾ c. mayonnaise
1 egg, whipped
2 c. panko breadcrumbs
½ t. Old Bay Seasoning
Dash cayenne pepper
2 T. canola oil

Preheat oven to 325 degrees. In a large skillet over medium high heat, add 1 tablespoon canola oil, onion, celery, red bell pepper and sauté for 5 to 6 minutes or until the vegetables are tender; set aside to cool down.

Add mayonnaise, mustard, lemon juice, parsley, whipped egg, cayenne pepper and Old Bay Seasoning to a mixing bowl and whip with wire whisk until all ingredients are blended and smooth. Add the sautéed vegetables, mayonnaise mixture and 1 cup of breadcrumbs to the crab meat and fold gently so the lump crab is not broken. Mix all ingredients well and refrigerate for at least one hour.

To form crab cake patties, scoop crab into hands with ice cream scoop pressing together turning into a patty. Dredge the crab cake patty into remaining panko bread crumbs. Gently, with palm of your hand, make a 2-inch tall patty.

Heat a sauté pan over medium-high heat and add the remaining canola oil. Add crab cake and sauté. After 2 minutes of cooking time, gently turn crab cake over and cook another 2 minutes. Transfer crab cake to a baking pan and bake 15 minutes.
Ingredients -
Caper Aioli

¼ c. capers, rinsed and finely chopped
2 T. lemon juice
1 T. parsley, finely chopped
¼ c. roasted garlic
1 c. mayonnaise
½ t. kosher salt
Dash white pepper
Lemon

Puree lemon juice and roasted garlic in a food processor. Transfer mixture to a mixing bowl. Add mayonnaise, capers, parsley, salt and pepper. Whip with wire whisk. Taste and adjust seasoning if needed.

Plate the crab cake in the center of plate and garnish with caper aioli.

Several years ago, our residents challenged our culinary team to make a fresh homemade crab cake. They came up with this recipe and it has been a hit with our residents ever since.
Paella Minute

Sunrise of Windsor, Ontario, Canada

Serves 6

Our communities often host cultural celebrations. This dish is a regular at our Spanished-theme events.

Ingredients

- 18 mussels
- 6 chicken wings
- ½ lb. shrimp with shell
- 1 sweet red pepper
- 8 oz. mushrooms
- 1 onion
- 2 T. olive oil
- 1 oz. butter
- ½ c. long grain rice
- 3½ c. chicken broth
- ½ t. saffron
- Salt and pepper to taste
- 1 c. frozen peas

Preheat oven to 350 degrees. Scrape and wash the mussels. Leave 6 whole shrimp and peel the remaining shrimp leaving the tail intact. Drain the peppers and cut them into cubes. Cut the mushrooms into four sections and finely chop the onion. Heat the oil over low heat in a paella pan. Add the butter and sauté the onions with the chicken wings, seasoned with salt, pepper and garlic. Add the rice, chicken broth, saffron, frozen peas and mushrooms; mix well. Add the shrimp on top with the mussels and the red peppers cut into strips. Once it starts boiling, remove from the stove and put in the oven to finish cooking (about 20 minutes).
Pumpkin-Crusted Baked Trout with Mole Sauce

Fox Hill, Maryland

Serves 8

Ingredients

- 8 brown trout filets, boneless
- 1¾ c. toasted pumpkin seeds, chopped
- 1 c. seasoned flour
- 3 whole eggs
- 2 c. black quinoa, cooked
- ½ c. dried blueberries
- ¾ c. cranberry juice reduction
- 2 T. avocado oil
- ¾ c. arugula
- ¾ c. raisins
- 18 oz. dark chocolate
- 1½ c. chicken stock
- ½ c. sundried tomatoes
- 1 c. fresh cranberries
- 1½ c. water
- ½ c. honey

Preheat oven to 350 degrees. Season trout with salt and pepper. Roll trout from head to tail. Place trout in the seasoned flour. Break the eggs into a bowl and beat gently; place the trout in the egg wash and then in the chopped pumpkin seeds. Cover the trout all over with the pumpkin seeds. Pour the avocado oil over the trout and place in the oven for 8 minutes. Heat the quinoa with 1/2 c. of the chicken stock; add the blueberries and season to taste.

Cranberry Juice Reduction
Simmer cranberries in a mix of honey and water for 15 minutes. Mash with a fork, strain, mix and then reduce the liquid by 50% or until syrupy. Let cool.

Mole Sauce
Heat the rest of the chicken stock, add the raisins and sundried tomatoes. Turn off the heat, add the chocolate, then place in a blender. Puree mixture and season to taste. Do not return sauce to the heat! Keep warm.
No Peek Chicken

Sunrise of Playa Vista, California

Serves 4

Ingredients

- 4 chicken thighs, boneless
- ¼ c. onion, diced small
- 3 cloves garlic, chopped
- 2 c. milk
- 1 T. butter
- 8 oz. can cream of mushroom soup
- 1 beef bouillon cube
- 1 bay leaf
- 1 t. ground pepper

Preheat oven to 300 degrees. Butter the bottom and sides of a 9 x 13 baking dish. In a large nonstick skillet, brown both sides of the chicken over high heat, about 2-3 minutes per side, making sure to pat chicken dry first. Add the chicken to the dish and reduce the heat of the skillet to medium. Add onions and garlic to the skillet and sauté 2-3 minutes, stirring constantly. Pour onions and garlic over the chicken. Add bay leaves and pepper to the dish as well. In a mixing bowl, combine the milk, soup and crushed bouillon cube. Mix well and pour over chicken. Cover dish tightly with aluminum foil. Bake in the oven for one hour without opening. Serve over white rice.

We encourage our residents to give us their own recipes for the resident choice meal. The best part is that everyone is able to tell the resident how wonderful their meal was. This particular recipe is on the menu quarterly by request.
Chicken Cordon Bleu

Brighton Gardens of Dayton, Ohio

Serves 6

Preheat oven to 350 degrees. Lay the chicken breast between two pieces of plastic wrap. Using the flat side of a meat mallet, gently pound the chicken to 1/4-inch thickness. Remove the top sheet of plastic and lay two slices of honey ham neatly over the top to cover the breast and sprinkle one quarter of the cheese over the ham. Tuck in the sides of the breast and roll up tight like a jellyroll inside the plastic wrap. Squeeze the log gently to seal and twist both ends tight to form a nice log. Repeat with remaining chicken.

Season the flour with salt and pepper. Mix the breadcrumbs with basil, garlic and salt, pepper, and melted butter. The butter will help the crust brown. Beat together the eggs and season so the flour, the eggs and the crumbs are all seasoned. Remove the plastic wrap. Lightly dust the chicken with flour, dip in the egg mixture and gently coat in the breadcrumbs. Lightly coat a baking pan with olive oil and carefully transfer the rolls onto it. Bake for 20 to 25 minutes until browned and cooked through. Serve with roasted potatoes and green beans.

Ingredients

6 chicken breasts, skinless and boneless (4-5 oz. each)
6 thin slices honey ham
½ lb Swiss Gruyere, grated
¼ c. all-purpose flour (or Wondra flour)
Sea salt to taste
Black pepper to taste
2 c. panko bread crumbs
2 T. basil
1 T. garlic powder
3 T. unsalted margarine, melted
4 large eggs
¼ c. Parmesan cheese
Extra-virgin olive oil
This recipe was created to showcase how different assistant living menus are today. Sunrise residents regularly enjoy new variations of home-cooked favorites.
Asian Braised Beef Short Ribs

Sunrise of John’s Creek, Georgia

Serves 6

Preheat oven to 350 degrees. In a braising pan or large stockpot, combine the soy sauce, garlic, lemongrass, ginger, brown sugar, water, onion, crushed red pepper and orange juice. While bringing braising liquid up to a simmer, sear all sides of each short rib. Now add the ribs to the pot with the braising liquid. Make sure that the stockpot is deep enough so that the short ribs are about 3/4 submerged in the liquid. Cover the ribs and allow to braise for about 3 hours or until the meat begins to pull away from the bone and feels tender. Once the ribs are done, remove from braising liquid and place aside. Skim off or remove all of the fat that has formed at the top of the braising liquid. Place remaining braising liquid into a sauce pan and thicken with a cornstarch slurry. Lightly glaze your ribs and hold until ready to serve. Serve with Jasmine rice and steamed baby bok choy.

Ingredients

2½ lbs. beef short ribs, cut into 4-oz. portions
½ c. soy sauce
2 T. garlic, chopped
1 stalk lemongrass, split in half length wise
1 T. ginger, peeled and minced
¼ c. yellow onion, diced
1 star anise pod
½ c. light brown sugar
2 c. water
¼ t. crushed red pepper
⅛ c. fresh orange juice

Tip: Use the braising liquid as a marinade for other meats and chicken.
Bananas Foster French Toast Sundae

Sunrise of Lower Makefield, Pennsylvania

Serves 8-10

Ingredients

- 2 bunches of bananas
- 4 eggs
- 8 c. milk
- 2 T. cinnamon
- 2 T. vanilla extract
- 1 loaf multi-grain bread
- Vanilla ice cream
- 2 oz. butter

Puree 3 bananas with the rest of ingredients, excluding the bread. Slice remaining bananas and sauté over medium heat in 2 oz. of butter. Stir the bananas until they begin to caramelize and mixture has a syrup consistency. While the bananas are cooking, dredge the bread in the banana egg mixture and cook in a pan over medium heat until golden brown. Slice the cooked French toast into triangles, place one on top of another and top with a scoop of vanilla ice cream. Top with a spoonful of caramelized bananas.

Tip: This recipe also makes a great breakfast dish when served without the ice cream.
Mississippi Mud Pie

Sunrise at Siegen, Louisiana

Serves 12

Ingredients

1 c. pecans, chopped
½ c. all-purpose flour
½ c. butter or margarine, softened
2 3.9-oz. packages instant chocolate pudding mix
2 c. cold milk
8 oz. cream cheese, softened
1 c. confectioners’ sugar
4-5 c. whipped topping


This is our residents’ most popular dessert and has been described by many as nearly identical to what their moms used to make when they were growing up. Mississippi Mud never tasted so good.

Tip: It is also great with an oreo pie crust.
Coconut Macaroons

Sunrise at Bluemont Park, Virginia

Makes 1 dozen

This recipe was created nearly two decades ago for a Sunrise resident who enjoyed eating the macaroons while relaxing on her community’s porch. Since that time, they’ve been enjoyed at a growing number of communities where they are sometimes dipped in white, milk or dark chocolate for an extra special treat.

Ingredients

- 14 oz. sweetened condensed milk
- 1 egg white
- 14 oz. flaked coconut
- 2 t. vanilla extract
- ½ t. almond extract

Preheat oven to 325 degrees. Line a baking pan with aluminum foil and spray with floured non-stick spray. Combine the sweetened condensed milk, egg white, coconut, vanilla and almond extract in large bowl. Drop by rounded teaspoon onto lined baking pans. Bake 15 to 17 minutes or until lightly browned. Immediately remove from pans and place on wire racks to cool.
Bread Pudding with Bourbon Sauce

Brighton Gardens of Mountainside, New Jersey

Serves 6

Ingredients

- 3 eggs
- 1¼ c. sugar
- 1½ t. nutmeg
- 1½ t. vanilla extract
- 1½ t. ground cinnamon
- ¼ c. unsalted butter
- 2¾ c. milk
- ½ c. pecans, chopped
- 5 c. stale French bread, cubed
- 1 apple, chopped

For Bourbon Sauce

- 2 eggs
- 2 c. confectioners’ sugar
- ½ lb. unsalted butter
- ¼ c. bourbon whiskey

Preheat oven to 350 degrees. With an electric mixer, beat eggs until frothy (about 3 minutes). Add sugar, nutmeg, vanilla and cinnamon and beat until well blended. In a sauce pan, heat the butter and milk until the butter melts (but do not allow it to boil). In a large bowl, mix together raisins, pecans and bread cubes. Combine the milk and egg mixtures, pour this over the bread and allow it to soak for 45 minutes. Lightly grease individual ramekins or a large loaf pan. Add the apple to the bread pudding, and spoon mixture into the baking container. Place in oven, immediately reduce heat to 300 degrees and bake for 40 minutes. Increase heat to 425 degrees and bake for another 15 minutes until nicely browned.

To make the Bourbon sauce, combine 2 eggs and confectioner’s sugar. Melt butter in a double boiler, whisk in egg mixture and cook, stirring constantly, until sugar has melted and sauce has thickened slightly. Allow to cool and add bourbon. Serve over bread pudding.
the sunrise
SIGNATURE experience
No one champions quality of life for seniors like Sunrise. We’ve devoted more than 30 years to refining our resident-centered care, building the most passionate and skilled teams who get to know our residents, and filling every community with the special touches of home.