

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

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ASPARAGUS AND MOREL BREAD PUDDING

Thanks to Deborah Madison, Local Flavors

3 cups milk

1 cup chopped spring onions with green shoots

Add onions to milk in sauce pan and bring to a boil, set aside to steep

1 loaf stale or toasted multigrain bread broken into crouton sized crumbs

Pour milk over crumbs and allow bread to soak

1 lb. asparagus

Chop into ½ inch pieces and simmer in skillet full of boiling water until bright green

2 tbs. butter

1 lb. morels (or other wild mushrooms)

Salt and pepper to taste

Melt butter in skillet, cook mushrooms until tender, add spices and set aside

4 eggs

1/3 cup chopped parsley

3 tbs. oregano

3 cups grated Swiss cheese

Break eggs and beat until smooth, add herbs and plenty of salt and pepper, add bread crumbs with remaining milk, asparagus and mushrooms with their juices and 2/3 of the cheese. Mix thoroughly and pour into a greased, 8x12 gratin, sprinkle remaining cheese on top and bake at 350 for about 45 minutes (until puffy and golden).

