



## WOODFORD RESERVE® CHOCOLATE BREAD PUDDING

By Chef Ouita Michel

1 quart whole milk  
3 eggs, beaten  
1¾ cups sugar  
12 cups stale French bread, diced in 1-inch cubes  
6 ounces dark or bittersweet chocolate, chopped in large chunks  
3 tablespoons unsalted butter, melted

1 tablespoon vanilla  
1 teaspoon cinnamon

Place bread cubes in large bowl and toss with milk until bread is moistened. Soak bread in milk for at least one hour. Preheat oven to 350 degrees. Whisk together the eggs, sugar, vanilla and cinnamon and pour over bread/milk mixture. Fold together until well mixed. Fold in the chocolate chunks and mix until evenly distributed. Pour into a greased deep 13x9-inch pan. Drizzle the melted butter over the pudding then cover with foil. Bake at 350 degrees for 30 minutes covered, and 10-15 minutes uncovered until pudding is set and firm in the middle and golden brown on top. Serve warm with Bourbon Butter Sauce (see below.)

### BOURBON BUTTER SAUCE

8 ounces butter  
2 cups sugar

½ cup Woodford Reserve Bourbon  
2 eggs

Melt butter in heavy bottomed saucepan over medium heat. Whisk in the sugar and bourbon and bring to a simmer. Crack eggs in a large bowl and whisk until blended. Add a little warm bourbon mixture and whisk. Continue to add the bourbon mixture a little at a time until the eggs have been tempered. Pour all liquid back into the pan and return it to medium heat. Bring to a light simmer and cook for several minutes, until thickened. Keep warm and serve over bread pudding.

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## WOODFORD RESERVE® TASTING NOTES

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### APPEARANCE:

Clean, brilliant honey amber.

### NOSE:

Heavy with rich dried fruit, hints of mint and oranges covered with a dusting of cocoa. Faint vanilla and tobacco spice.

### TASTE:

Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound.

### FINISH:

Silky smooth, almost creamy at first with a long, warm satisfying tail.



  
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## SONOMA COAST CHARDONNAY TASTING NOTES

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### APPEARANCE:

Golden straw.

### AROMA:

Nectarine, stone fruit, white peach and oak spice are accented with hints of vanilla, toasted nuts and a touch of butterscotch and light caramel with a subtle cinnamon spice undertone.

### TASTE:

The creamy texture of this wine offers flavors of ripe pear and peach that is balanced with a nice, bright acidity.

### FINISH:

Long, silky finish highlighted with long barrel spice notes.



## SONOMA-CUTRER® DELECTABLE MAC 'N' CHEESE

By Chef John Ash

½ cup panko bread crumbs	¼ tsp cayenne pepper
½ cup heavy cream	¼ tsp freshly grated nutmeg
½ cup flour	2 tsp salt, or to taste
5 cups milk	1 bay leaf
½ tsp dry mustard	
¼ tsp white pepper	
½ cup plus 2 teaspoons melted butter	
¼ cup Sonoma-Cutrer Coast Chardonnay	
4 cups shredded cheddar cheese	
4 cups shredded Swiss Gruyère cheese	
1 lb large shells or elbow macaroni (cooked al dente)	

Heat oven to 350°. Toss panko bread crumbs with 2 teaspoons melted butter on a baking sheet. Toast bread crumbs until lightly browned, about 8 minutes. Set aside to cool. In a large saucepan, heat the remaining ½ cup butter over medium heat then whisk in the flour. Stir until the mixture is smooth & bubbling, about 2 minutes. Remove from heat and whisk in the milk. Add the dry mustard, white and cayenne pepper, nutmeg, salt, bay leaf and Chardonnay. Stir until boiling then simmer for 30 minutes, stirring occasionally. Remove and discard bay leaf. Stir in 3 cups of the cheddar and all the Gruyère until melted. In a large bowl, pour sauce over macaroni until well coated. Pour the macaroni into well-buttered 9x13-inch casserole. Drizzle heavy cream around the edges of the casserole. Sprinkle on the remaining 1 cup of cheddar cheese, then the toasted bread crumbs. Cover the casserole with foil. Bake 20 minutes. Remove the foil and bake uncovered an additional 10 minutes.