

A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Savory Bread Pudding

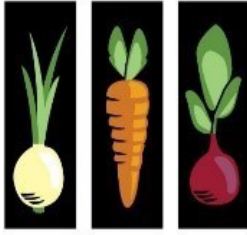
### Ingredients

- 10 cups bread, cubed
- 6 cups heavy cream
- 6 eggs
- 1 cup basil leaves, loosely packed
- ½ cup sun dried tomatoes
- ½ cup grated parmesan cheese
- 1 tsp dried thyme
- 1 tsp salt
- ½ tsp pepper

### Directions

Preheat your oven to 350F. Grease a 9x13 casserole baking dish. Evenly spread the cubed bread in the dish. Set it aside.

In a mixing bowl, whisk together the cream, grated parmesan cheese, eggs, thyme, salt, and pepper. Stir in the chopped basil and sun-dried tomato. Pour the cream mixture evenly over the cubed bread. Press into the bread lightly so it begins to absorb the cream mixture. Let sit for 5 minutes. Bake for 40 minutes or until a toothpick inserted comes out clean.



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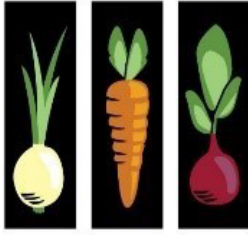
## Basil Pesto

### Ingredients

- 3 cups fresh basil, roughly chopped
- 1 large clove of garlic
- ½ Tbs lemon juice
- ½ tsp salt
- ½-1 cup olive oil
- ½ cup parmesan

### Directions

Place all the ingredients in the blender using half cup olive oil, blending until smooth. Add the other half cup of oil and more salt if needed.



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## Tomato Basil Soup

### Ingredients

- 2-28oz canned peeled tomatoes
- 3 cups water or vegetable broth
- 3 medium carrots, diced
- 3 celery ribs, diced
- 3 garlic cloves, minced
- 2 Tbs oil
- 2 tsp dried basil
- 1 medium onion, diced
- Cracked pepper
- Shaved parmesan cheese for garnish

### Directions

In a pot, heat the oil over medium heat. Sauté the carrots, onion, celery, and garlic in the oil. Once the vegetables are tender, Stir in the broth and crushed tomato. Simmer for 15 minutes. Using an immersion blender, blend until smooth. Ladle into bowls. Top with freshly cracked pepper and shaved parmesan.