

## **Cranberry Bread Pudding**

5 cups of day old bread (cubed or torn into bite sized pieces)

3.5 cups of milk

5 eggs

1/2 cup Sugar

1.5 teaspoons Vanilla extract

1/4 teaspoon nutmeg

1/4 teaspoon cinnamon

2/3 cup dried cranberries

Butter

Soak 5 cups of bread cubes in 3.5 cups of milk for at least 1 hour.

In a separate bowl, beat 5 eggs, add sugar. Beat sugar into eggs. Mix in vanilla extract, nutmeg and cinnamon. Pour the egg mixture into the bread and milk and then stir in the dried cranberries.

Generously grease the bottom of a 2 qt. baking dish with butter. Pour the bread pudding mixture into the baking dish and dot with butter.

Bake at 325 degrees for 40-60 minutes, or until the pudding is firm. Serve hot with whipped cream or ice cream.

## **Roasted Garlic & Basil Mashed Potatoes**

3-5 large baking potatoes  
1/2 cup milk  
1/2 stick of butter  
salt & pepper to taste  
6-8 cloves of roasted garlic  
5-6 fresh basil leaves

Boil water and add potatoes. Cook potatoes until they can split easily with a fork. Drain potatoes of all the water. Mash potatoes.

Stir butter into the mashed potatoes until melted and then stir in the milk until potatoes are a creamy consistency. Add salt and pepper to taste.

Mash the roasted garlic cubes and finely chop the basil. Add the garlic and basil to the potatoes and stir in to distribute throughout. Makes 4-6 servings.

# *Gina's* Everyday Gourmet

## **Swordfish Capri with Garlic Croutons**

Fresh Swordfish steak (approx 3/4 to 1 lb)  
olive oil  
2 large shallots  
8-10 small vine tomatoes  
2 cups fresh baby spinach  
2 Tablespoons capers  
1/2 of a fresh lemon

Heat a skillet and coat with olive oil. Butterfly the swordfish steaks and place slices on the hot skillet. Cook until each side is golden and cooked in the center.

In a separate pan, add 3 Tbsp of olive oil. Add chopped shallots and cook on a med-low heat until tender. Quarter the tomatoes and add to the pan (making sure the temp of the pan stays at a low-med heat). Let the tomatoes cook down and condense until most of the liquid cooks away. Add the capers and spinach, and cook until spinach is wilted.

Place one slice of the swordfish on a serving plate and add a spoonful of the tomato mixture. Add the other slice of swordfish on top and add more tomato mixture to the top.

Toss the garlic croutons in the remaining liquid in the pan and place them on top of the swordfish as a tasty garnish! Serve hot.