



Across the Fence Comfort Food Recipes – January 2025

Chocolate Croissant Bread Pudding

½ stick unsalted butter	1¼ cups heavy cream
½ cup sugar	6 croissants
1 tsp. cinnamon	½ cup raisins
½ tsp. vanilla extract	½ cup bittersweet chocolate chips
3 eggs, lightly beaten	

Preheat oven to 350°F. In a bowl, combine butter and sugar and mix with a hand blender. Add cinnamon, vanilla, and continue to mix. While mixer is running, crack 3 eggs into the mixture. Turn off the mixer and scrape down the sides. Add the heavy cream and pulse to combine. Lightly butter a 9 x 13-inch baking dish. Break up the croissants into 1-inch pieces and layer in the pan. Scatter the raisins and chocolate chips over the top, and gently mix to incorporate. Pour the egg mixture over the croissants; soak for 8 to 10 minutes. You will need to push croissants pieces down during this time to ensure even coverage by egg mixture. Cover with foil and bake for 35 minutes. Remove foil and bake for an additional 10 minutes to brown the top. The croissant bread pudding is done when the custard is set, but still soft. Allow it to cool.

Creamy Bacon Pasta Bake

4 oz. thick-cut bacon, chopped	1 tsp. kosher salt
½ yellow onion, finely chopped	1 cup freshly grated Parmigiano-Reggiano cheese, divided
¼ cup tomato paste	½ lb. spaghetti
¼ tsp. crushed red pepper	1 Tbsp. finely chopped fresh flat-leaf parsley
2 cups chicken broth	
1 cup heavy whipping cream	

Gather all ingredients. Preheat oven to 475°F. Scatter bacon evenly over the bottom of a 13 x 9-inch baking dish. Bake in the preheated oven, stirring twice during cooking, until bacon is crispy, and fat has rendered, 20 to 25 minutes. Remove from the oven and transfer bacon to a small paper-towel-lined plate and set aside. Reduce oven temperature to 425°F. Remove all but 2 tablespoons of the bacon fat from the baking dish. Add onion, tomato paste, and crushed red pepper to reserved hot bacon fat in the baking dish and stir until onion is well coated in tomato paste. Add chicken broth, cream, salt, ¾ cup of the Parmigiano-Reggiano, and stir to combine. Spread spaghetti into broth mixture and bake at 425°F, uncovered, stirring every 8 to 10 minutes, until spaghetti is tender, has absorbed most of the sauce, and the sauce has thickened, 40 to 45 minutes. Remove and top with ¼ cup of the reserved bacon, remaining ¼ cup Parmigiano-Reggiano and parsley. Serve immediately, garnishing each serving with more reserved bacon, as desired.

Pulled Pork

4 lb. boneless pork butt	1 tsp. onion powder
3 Tbsp. packed dark brown sugar	Black pepper to taste
1 Tbsp. kosher salt	2 Tbsp. vegetable oil
1 Tbsp. smoked paprika	12 oz. lager (or substitute broth)
1 tsp. garlic powder	
1 tsp. ground cumin	

BBQ Sauce & sandwiches

1½ cups ketchup	¼ cup packed dark brown sugar
½ cup Dijon mustard	2 Tbsp. Worcestershire sauce
⅓ cup apple cider vinegar	Toasted buns, for serving

Preheat oven to 300°F. Trim excess fat from pork and cut into large pieces into a large Dutch oven. In a small bowl, combine brown sugar, salt, paprika, garlic powder, cumin, and onion powder, season with black pepper. Rub all over pork. In large Dutch oven over medium high heat, heat oil. Working in batches, cook pork until browned on all sides, about 2 minutes per side. (Spices can burn quickly, so don't let it go for too long!) Pour beer (or broth) around pork and cover with a lid. Bake pork until just beginning to turn tender, about 3 hours. Uncover and continue to bake until pork is very tender and easily pulls apart with a fork, 1 to 2 hours more. Transfer pork to a cutting board, reserving pan drippings in pot, and let rest until ready to use. **Step 1:** Into pan drippings, whisk ketchup, mustard, vinegar, brown sugar, and Worcestershire until combined. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer, stirring occasionally, until slightly thickened, about 5 minutes. **Step 2:** Shred pork with 2 forks. Add meat to sauce and toss to combine. Serve warm with buns and remaining sauce alongside.