

**Chef Lynn Crawford presents**  
**HAM HOCK, APPLE & SAUERKRAUT BREAD PUDDING**

**Ingredients**

- 2 baguettes, cut into  $\frac{3}{4}$ -inch cubes, about 12 cups
- 1 smoked ham hock
- 4 garlic cloves
- 2 sprigs rosemary
- 1/2 lb. bacon, cut into 1/2-inch pieces
- 1 large white onion, finely diced
- 4 stalks celery, diced
- 1 tablespoon chopped fresh thyme
- 1 cup beer
- 1 apple, cored and finely diced
- 1 1/2 cups drained sauerkraut, squeezed dry
- 4 tablespoons unsalted butter
- 2 cups turkey or chicken stock
- 3 large eggs, lightly beaten
- 1 bunch green onions, finely chopped
- 1 cup grated Parmesan cheese



**Method**

Preheat the oven to 350°F.

Place the ham hock, garlic and rosemary in a medium saucepan and cover with water. Bring to a boil. Cover and simmer for 1 1/2 hours until the meat is very tender. Remove the hock from the broth, allow to cool. Remove the meat off of the bone. Shred the meat and discard any fat. Strain the broth and reserve the meat and broth.

In a large sauté pan, cook the bacon over medium high heat for about 10 minutes until browned. Add the onion and celery and continue cooking for 5 minutes until onion is softened. Add the beer and thyme and cook until almost evaporated, about 10 minutes. Add the apples, sauerkraut, reserved ham hock meat and broth. Add the butter and turkey stock. Bring to a boil and season well with salt and pepper. Add the mixture to a large mixing bowl and combine with baguette, eggs and green onions. Toss together well. Place the stuffing in a buttered baking dish. Cover with buttered foil. Bake the bread pudding for 30 minutes. Remove the foil and sprinkle with Parmesan cheese and continue baking for 20 minutes or until the center is cooked through. Serve immediately.