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Recipe

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Tomato Pudding

1 Cup Dark Brown Sugar

1 Cup Tomato Puree

¼ Cup Water

2 Cups Bread Cubes, dried (White bread and crusts removed.)

½ Cup or 1 stick Butter, melted (must be real butter)

Combine sugar, puree, and water in a sauce pan, and cook for 5 minutes. While tomato mixture is cooking, put bread cubes in a casserole dish or oven safe bowl. Pour the butter evenly over the bread cubes to slightly soften and flavor. Add the tomato mixture, pouring it evenly over the bread cubes. Bake in the oven at 325° for 50 minutes. (If the pudding gets too brown, casserole may be covered during the last ten minutes of cooking time.) Approximately 6 servings.

Tastes like candied sweet potatoes.