

# Tiny book is big on bread pudding

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Every new cookbook, it seems, tries to be bigger and thicker and more colorful than the one to come before. Imagine then what a treat to open the 5-inch-by-4-inch *Bread Pudding Bliss* by Jamestown author Portia Little.

In less than 80 pages, she manages to offer more than 40 recipes for both dessert bread puddings, including creative ones like Piña Colada, and main dish selections like Monte Christo Bread Pudding. Some are to be baked and served and others meant to be slow cooked to perfection. It's all very succinct and efficient.

The gift book is the sixth in her series of cookbooks. She drew on a collection of nearly 1,000 bread pudding recipes sent to her from members of an online cookbook collector's group. One recipe, Portuguese Bread Pudding with Port Wine Syrup, was contributed by Mike Civali, chef at the Bay Voyage Inn in Jamestown.

While bread puddings once were a way to use up leftovers, they are now on the dessert



menus at fine dining establishments, Little accurately notes.

The book (Panntree Press, \$6.95) is available locally at Jamestown Designs and Grapes and Gourmet, both in Jamestown; at Only in Rhode Island in Newport and Providence; Island Books in Middletown; and Different Drummer in Wickford. It can be ordered at [www.winmarkcom.com](http://www.winmarkcom.com) or [amazon.com](http://amazon.com).

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## PIÑA COLADA BREAD PUDDING

**10-ounce can frozen piña colada drink mix**  
**6 ounces pineapple juice**  
**1 (12-ounce) can evaporated milk**  
**½ cup cream of coconut**  
**2 bananas, sliced**  
**3 eggs**

**¼ cup light rum or ½ cup Irish cream**  
**1 cup golden raisins**  
**1 (8-ounce) can crushed pineapple, undrained**  
**1 teaspoon grated lemon peel**  
**1 loaf French bread, crusts removed, cubed**

In blender or food processor, purée half of following: drink mix, pineapple juice, milk, cream of coconut and bananas; pour into large bowl. Purée remaining half of liquid ingredients with eggs and liqueur. Combine purees. In bowl, combine raisins, pineapple with juice, and lemon peel; set aside.

Place about two-thirds of bread cubes in slow cooker. Top with 1 cup raisin-pineapple-lemon peel mixture. Top with remaining bread, then remaining raisin-pineapple mixture and lemon. Pour pureed ingredients over all. Cook on low in slow cooker for 6 hours.

Serves 8 to 10.