

# *.old.bread.*

*a cook booklet*

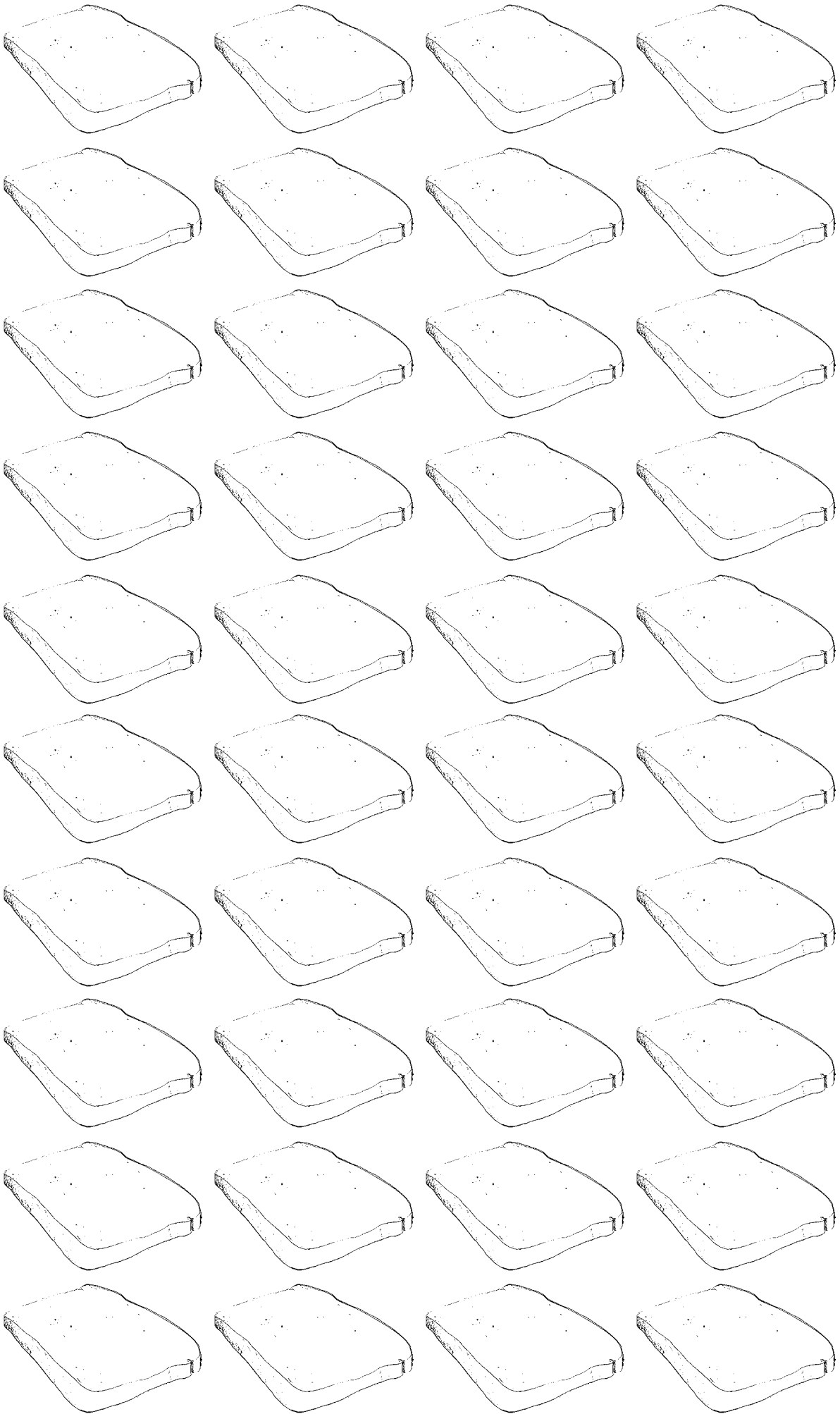
*benji perkins & charlotte bosanquet*

*foreword*

*by*

*leanne gault*





*Have you had that sad looking end of bread for a while? It  
went stale so fast you had only eaten half?*

*Despair not; help is at hand.....*

*While working in the Mockingbird Bakery in Greenwood  
Mississippi I met and ate with Chef Benji Perkins. He had  
recently finished culinary school and I art school and we  
came up with the idea that we were going to make a cook  
booklet that had recipes and drawings, using old bread as  
the starting point.*

*This is the result of a collaboration of a chef and an artist  
and 3 months work.*

*I hope you enjoy this cook booklet as much as I have  
enjoyed testing the recipes!*

*Charlie*

# *Classic Bruschetta*

*Benji's*

*1/2 crusty baguette, cut into 1/2 inch rounds*

*1/4 cup olive oil*

*1 tsp salt, pepper and dried oregano*

*2 very ripe tomatoes, seeded, diced*

*1 small red onion, diced*

*2 large basil leaves, chiffonade*

*1 tbs good balsamic vinegar*

*Brush the bread with oil and sprinkle with seasoning*

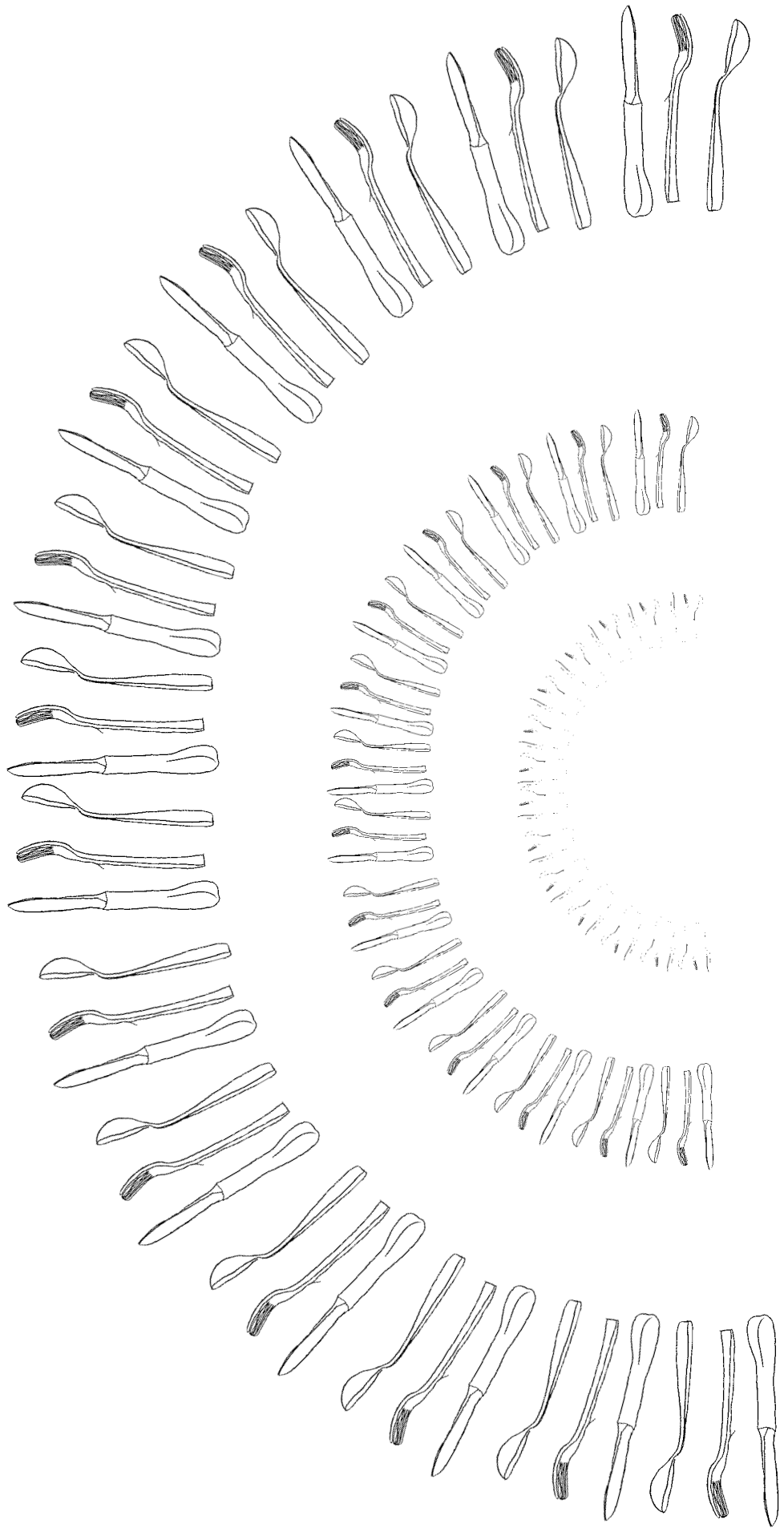
*Bake at 325°f for 10-15 minutes, until lightly browned.*

*Toss together the onion, tomato and basil with the remaining oil.*

*Allow to sit at room temperature for 30 minutes*

*Season with salt and pepper.*

*Serve over the crostini, garnishing with a drizzle of balsamic and shaved parmesan.*



# *Gorgonzola Pork Cracklin Bread Puddin'*

*benji*

*- ok, ok bread pudding doesn't have to be for dessert. This is luxurious with really high quality fresh cracklins, and paired with a juicy steak.....trust me!*

*Pre heat oven to 375 f*

*4 large old croissants, cut into hunks*

*3 oz roughly crumbled gorgonzola (or good blue cheese)*

*4 oz roughly chopped cracklins*

*3 eggs*

*1 pint heavy cream*

*1 tbs salt*

*2 tbs pepper*

*1 tsp cayenne pepper*

*3 leaves fresh sage chiffonade*

*5 bagel chips, pulverized*

*Mix eggs, cream, and seasonings, pour over the croissant hunks and mix in the cracklins and sage. Let this mixture sit for 20 minutes.*

*Bake for 15 minutes.*

*Top with blue cheese and bagel chips and bake for 5- 10 minutes until browned.*

*Let cool before you burn your mouth!*

*main*



# BENJIS

## BASICS:

### BASIC BREADCRUMBS

*1/2 loaf sliced white bread*                      *1 tsp pepper*  
*1/4 cup olive oil or melted butter*            *1 tsp dried oregano*  
*1 tsp salt*    *1 tsp garlic powder*

*Brush bread slices with olive oil and generously coat with spices.*

*Bake at 325 f for 15 minutes until brown.*

*Cool and crush*

*These can be kept frozen for up to 3 months*

### BASIC CROUTONS

*1/2 loaf sliced white bread, cut into 1/4 inch pieces*  
*1/4 cup of olive oil*  
*1 tsp salt*  
*1 tsp black pepper*  
*1 tsp paprika*  
*1/2 tsp garlic powder.*

*Toss everything in a bowl and bake at 325 f for 20-25 minutes until everything is crunchy.*

### EASY CAESAR DRESSING

*1 bottle Zesty Italian dressing*  
*6 anchovy filets*  
*2 tsp mayonaise*  
*2 oz grated parmesan*  
*2 tsp whole peppercorns*  
*1 tsp lemon juice*

*Combine all the ingredients in a blender and mix until creamy*

