



## CHEESE SOUFFLÉ

- 1 1/2 Cups Milk
- 1/4 Cup Butter
- 1/4 Cup Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1/2 Pound Sharp Process Cheese, Shredded
- 6 Eggs, Separated

## DIRECTIONS

1. Heat but do not scald milk.
2. Melt butter in saucepan.
3. Stir in flour.
4. Add milk gradually with seasonings.
5. Cook, stirring, until smooth and thickened.
6. Blend in cheese.
7. Beat egg yolk and temper with cheese sauce.
8. Beat egg whites until stiff but not dry.
9. Slowly fold into cheese sauce, blending completely.
10. Pour into a casserole.
11. Bake in a 300 degree oven for 1 1/4 hours.
12. Do not open the oven while soufflé is cooking.