



MACARONI MEAT BALL SOUFFLÉ

- 2 Cups Elbow Macaroni
- 2 Cups Milk, Scalded
- 3 Tablespoons Butter
- 1 Cup Grated Sharp Process Cheese
- 1 Tablespoon Minced Onion
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 3 Eggs, Separated
- 3 Cups Soft Bread Crumbs
- 1 Recipe Company Meat Balls

DIRECTIONS

1. Cook macaroni as directed on package.
2. Combine milk, butter, cheese, onion, salt and pepper.
3. Stir to melt cheese.
4. Beat egg whites until stiff but not dry.
5. Beat egg yolks thoroughly.
6. Add gradually to hot milk, stirring constantly.
7. Add bread crumbs. Mix well.
8. Remove from heat and fold in egg whites.
9. Fill the bottom of a well greased casserole with half of the macaroni.
10. Pour in half of the milk mixture.
11. Add half of the meat balls.
12. Add remaining macaroni and sauce.
13. Arrange meat balls over the top.
14. Place in a shallow pan and fill with 1 inch of hot water.
15. Bake in a 375 degree oven for 50 to 60 minutes.