



BROCCOLI SOUFFLÉ

- 6 Eggs, Separated
- 1 Cup White Sauce
- 2 Cups Broccoli Florets
- 4 Tablespoons Shredded Parmesan

DIRECTIONS

1. Beat egg yolks and add to white sauce.
2. Add broccoli and cheese.
3. Beat egg whites until stiff.
4. Fold into broccoli mixture.
5. Place in a buttered baking dish.
6. Bake in a 350 degree oven for 50 minutes.