



VEGETABLE SOUFFLÈ

- 1 Onion, Chopped
- 1 Tablespoon Butter
- 2 Cups Cooked Corn
- 1 Pimiento, Minced
- ½ Teaspoon Salt
- ¼ Teaspoon Paprika
- ½ Cup Stewed Tomatoes
- 1 Cup Grated Cheese
- 2 Eggs, Separated

DIRECTIONS

1. Sauté onion in butter until partially cooked.
2. Add corn, pimiento, salt, paprika, tomatoes, cheese and beaten egg yolks.
3. Beat egg whites until stiff.
4. Fold into vegetable mixture.
5. Pour into a greased baking dish.
6. Bake in a 350 degree oven for 30 to 40 minutes.