

Cheese Soufflé

Serves 4

Ingredients:

3 tablespoons butter

4 twists of pepper mill

3 tablespoons flour

1 drop Tabasco sauce

½ teaspoon salt

1 cup grated sharp cheddar cheese

1 cup milk

4 eggs, separated

Melt butter, add flour & salt, and cook until slightly golden. Gradually stir in milk & bring to boil until thickened. Cool.

Beat egg yolks until lemon yellow. Mix several tablespoons sauce into yolk & mix well; then add to sauce. Return to low heat & stir in cheese, pepper and Tabasco sauce. Cook until cheese is melted. Remove from heat. Cool.

Beat whites until they form peaks. Carefully fold into cooled cheese mixture.

Pour into greased casserole & bake at 400° for 30 minutes or until top is golden & center is firm (15-20 minutes for ½ recipe). Serve immediately.