
Cheese Souffle` III

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

8 slices stale bread, cut into 1/2-inch cubes

1 1/2 pounds sharp cheese, grated

2 1/2 cups milk

6 eggs, lightly beaten

1/8 teaspoon pepper

1/4 teaspoon red pepper

1/4 teaspoon paprika

grated onion (optional)

1/4 teaspoon dry mustard

1/2 teaspoon salt

1/2 teaspoon Worcestershire sauce

1/2 teaspoon brown sugar.

Layer half of the bread cubes and half of the cheese in a well buttered 13x9-inch dish. Repeat with the remaining bread and cheese.

In a bowl, mix the other ingredients. Pour over the bread cubes very carefully so that the bread cubes remain on the bottom.

Let stand in the refrigerator overnight.

Bake in the oven at 300 degrees for one hour or until brown and bubbly.

Breakfast

Per Serving (excluding unknown items): 170 Calories; 7g Fat (38.7% calories from fat); 9g Protein; 16g Carbohydrate; 1g Dietary Fiber; 170mg Cholesterol; 361mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.