

HOLIDAY SOUFFLE

MAKES 4 SERVINGS

- butter (for pan)
 - grated Parmesan cheese (for pan)
- 1/4 cup butter
1/4 cup all-purpose flour
1 cup milk
1-1/2 cups sharp cheddar cheese, shredded
4 eggs, separated
1 egg white
1/2 teaspoon cream of tartar
1 (14.5 oz.) can diced tomatoes with zesty mild green chilies, drained well
 - grated zesty red pepper
 - Parmesan cheese, garnish
 - bacon bits, garnish

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Preheat oven to 350°F. Evenly coat bottom and sides of 1-1/2 quart souffle dish with butter. Dust with Parmesan cheese. Set aside.

In medium saucepan over medium-high heat, melt butter. Stir in flour. Cook, stirring constantly, until smooth and bubbly. Stir in milk all at once. Cook and stir until mixture boils and is smooth and thickened. Stir in cheese until melted. Remove from heat.

In large mixing bowl at high speed, beat 5 egg whites with cream of tartar until stiff, but not too dry. Beat until whites no longer slip when bowl is tilted.

Stir egg yolks into reserved sauce until thoroughly blended. Gently, but thoroughly, fold yolk mixture into whites. Gently fold in tomatoes. Pour into prepared dish.

For a "top hat", hold spoon upright and circle mixture to make a ring about 1" from side of dish and 1" deep. Bake about 30-40 minutes until puffy and delicately browned and souffle shakes slightly when rack is gently moved back and forth, (no peeking while souffle is baking!).

Garnish with Parmesan cheese and bacon bits. Serve immediately.

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