

BRIGHTON DENTAL

Implants. General Dentistry. Restorations. Surgical Referrals.



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FOUR EGG CHEESE SOUFFLÉ

3 tbsp.	Butter or Margarine
¼ cup	Flour
½ tsp.	Salt
1 cup	Milk
2 cup	Shredded Cheddar Cheese
4	Eggs (separate into yolks and whites)

- Melt butter or margarine; stir in flour and salt; add milk, stirring constantly
- Cook until sauce is smooth and thickened; remove from heat
- Add cheese; stir until melted; add well-beaten egg yolks slowly, stirring briskly: cool slightly
- Beat egg whites until they hold soft peaks; carefully fold sauce into egg whites
- Pour into ungreased 1½ quart soufflé dish
- Bake at 300°F for about 1½ hours until top is firm and a golden brown
- Serve at once and Enjoy!