

Mock Cheese Souffle

4 cups sharp cheddar cheese, shredded

16 slices day old white bread, crusts trimmed

4 eggs

2 ¼ cups milk

1 tsp dry mustard

1 tsp salt

1 tsp Worcestershire sauce

½ tsp red pepper

Softened butter

Method: Grease a 9x13 inch casserole dish. Butter one side of each slice of bread. Fit a layer of bread in the bottom of your dish, then cover with a generous layer of cheese. Repeat your layers, reserving 1 cup of cheese for the top. Beat the eggs thoroughly with the milk and spices, then pour over the bread/cheese layers. Spread the reserved cup of cheese over the top. Cover and refrigerate 12 hours or overnight. Remove from the fridge and bring to room temperature prior to baking, then bake at 350 for 45-50 minutes. Once baked, allow the souffle to rest on the counter for 10-15 minutes prior to cutting and serving.