

Crusty Ham and Cheese Soufflé

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Original Recipe from the *National Pork Producers Council*

Internet address: <http://www.nppc.org>

Servings: 4



Ingredients

8 ounces finely chopped fully cooked ham (about 1½ cups)
2 tablespoons fine dry bread crumbs
¼ teaspoon dried rosemary, crushed
¼ cup butter or margarine
¼ cup all-purpose flour
¼ teaspoon dry mustard
¼ teaspoon white pepper
1 Dash ground allspice
1 cup milk
1 cup finely shredded Cheddar cheese (4 ounces)
6 egg yolks
6 egg whites
¼ teaspoon cream of tartar

Cooking Method

Generously butter a 1½ quart soufflé dish.

1. Attach a foil collar to dish. Measure enough foil to go around dish plus a 2-inch overlap. Fold into thirds lengthwise; place foil around dish with collar extending 2 inches above top of dish. Secure with tape, if necessary.
2. Combine bread crumbs and rosemary.
3. Coat bottom and sides of dish with mixture.
4. Set aside.

In a large saucepan melt butter, stir in flour, mustard, pepper and allspice.

1. Add milk; cook and stir for 6-7 minutes or until thickened and bubbly.
2. Remove from heat.
3. Stir in cheese until melted.

Beat egg yolks; stir in about 2 tablespoons of the cheese mixture.

1. Return all to the cheese mixture in the saucepan.
2. Stir in ham.
3. Set aside.

Using clean beaters...

- In a large bowl beat egg whites with cream of tartar until stiff peaks form.

Gradually pour ham-cheese mixture over beaten whites, folding gently to blend.

1. Spoon mixture into the prepared soufflé dish.
2. Bake in a 350°F oven for 35-40 minutes or until puffed and golden brown.
3. Remove from oven when not quite set.
4. Soufflé should shake slightly when gently moved.
5. Remove collar from dish.

Serve soufflé immediately.