

Cheese & Egg Soufflé
Judy MacDonald
*Recipe from 1980

½ loaf of 24 oz sourdough loaf, bread – cubed. Butter 9x13” pan.
Dump bread into pan, melt ½ cube of butter and pour over the bread (mix).

Sprinkle over the top ½ lb. grated sharp cheddar cheese and 1 lb. crisp (cooked) bacon, crumbled.

Beat 6 eggs, 3 cups milk (in blender). Pour over bread and stir lightly.
Sprinkle with chives, small amount of salt and pepper.

Cover with foil and refrigerate overnight (or a minimum of 3 hours).

Uncover and bake 35-45 minutes at 350 degrees. *May need a bit longer and/or higher temp.