

HAM SOUFFLE CASSEROLE

BARB/MOM

1. GREASE 9 x 13 CASSEROLE DISH
2. LAYER BOTTOM WITH BREAD CUBES
3. NEXT LAYER WITH 2-1/2 LBS GROUND OR CUBED HAM
4. LAYER NEXT WITH ONE POUND NIPPY GRATED CHEESE
5. NEXT LAYER, CUBED BREAD--6 SLICES WITH CRUST CUT OFF
6. POUR FOLLOWING MIXTURE OVER ALL
MIX 8 EGGS, BEATEN WELL
2 CUPS MILK
1 TEAS DRY MUSTARD
1 TBSP PARSLEY FLAKES

REFRIGERATE OVER NIGHT

BAKE 325°
30 to 40 Min.