

SHRIMP & CHEESE SOUFFLE

PHYLLIS/MOM

6 slices bread	1/2 teas dry mustard
1 pound shrimp	3 whole eggs beaten
1/2 pound Old English Cheese---grated	
1/4 cup butter melted	1 pint milk
1 teas salt	

Break bread (cut crust off) into bite size pieces. Arrange shrimp, bread and cheese in greased casserole dish. Beat eggs and add mustard & salt. Add milk to eggs and mix and then pour over ingredients in casserole. Let stand 3 hours or overnight. Covered.

Bake one hour covered at 350 degrees. If it isn't set, uncover and bake a little longer

Serves 6 to 10