

Shrimp & Cheese Soufflé

Phyllis

6 slices bread ^{phyl used 8oz.}

1 pound shrimp (canned or ready to eat)

$\frac{1}{2}$ pound old English cheese (sliced)

$\frac{1}{4}$ c. margarine, melted

$\frac{1}{4}$ tsp dry mustard ($\frac{1}{2}$ tsp)

3 whole eggs, beaten

1 pint milk

Bake 1 hr 350° oven, covered,
serves 6 (over)

Break bread in bite size pieces. Cheese in bite size pieces. Arrange bread, shrimp, & cheese in several layers in greased casserole -

Beat eggs. Add mustard & salt to eggs. Then add the milk. Mix together & pour this over ingredients in casserole. Let stand a minimum 3 hrs, preferably overnight, in refrigerator - covered.