

# A Bounteous Cheese Board



Provolone and Cheddar cheese are compatibly blended with corn in this light-as-a-cloud soufflé, golden as the October sunshine.

## Harvest Soufflé

TO PREPARE: 20 MIN.

TO BAKE: 40 MIN.

- ¼ cup butter
- ¼ cup flour
- ¼ teaspoon salt
- ½ teaspoon garlic salt
- 1 1-lb. can cream-style corn
- ½ cup milk
- ½ teaspoon Worcestershire sauce
- 1½ cups shredded sharp Cheddar cheese
- ½ cup shredded Provolone cheese
- 6 egg yolks
- 6 egg whites

1. Melt butter in a saucepan. Blend in a mixture of the flour, salt, and garlic salt. Heat until mixture bubbles; remove from heat. Blend in the corn, milk, and Worcestershire sauce. Stirring constantly, bring mixture to boiling. Cook 1 to 2 min. longer.
2. Remove from heat; cool slightly. Add cheeses all at one time and stir rapidly until melted.
3. Beat egg yolks until thick and lemon colored. Slowly spoon sauce into egg yolks, stirring vigorously after each addition.
4. Using clean beater, beat egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over beaten egg whites. Carefully fold together until just blended. Turn mixture into an ungreased 2-qt. casserole.
5. Bake at 350° F about 40 min., or until a silver knife comes out clean when inserted halfway between center and edge of soufflé. Serve immediately.

About 6 servings

## Nut-Coated Cheese Log

TO PREPARE: 15 MIN.

- 8 oz. cream cheese, softened
- 4 oz. Roquefort cheese
- 1 5-oz. jar pasteurized process sharp Cheddar cheese spread
- 1 tablespoon Worcestershire sauce
- 1 tablespoon grated onion
- ½ teaspoon salt
- ¼ cup minced parsley
- ¼ cup chopped pecans

1. Thoroughly blend together all ingredients except parsley and pecans. Chill thoroughly in refrigerator several hours.
2. Shape cheese mixture into a log or mound; coat evenly with the parsley and nuts. Chill until ready to serve. Serve with crisp crackers.

About 2 cups

## Swiss Cheese-Bacon Pie

TO PREPARE: 35 MIN.

TO BAKE: 45 MIN.

- 1½ cups sifted flour
- ½ teaspoon garlic salt
- ½ teaspoon seasoned salt
- ½ teaspoon paprika
- ½ cup hydrogenated vegetable shortening
- ¼ cup cold water
- 6 to 8 oz. sliced Swiss cheese
- 9 slices bacon, diced and panbroiled until crisp
- 4 eggs, lightly beaten
- 1 teaspoon Worcestershire sauce
- 2 cups cream
- 1 tablespoon butter, melted
- 1½ tablespoons flour
- ½ teaspoon dry mustard
- ½ teaspoon celery salt
- ½ teaspoon basil
- 1 tablespoon butter
- ½ cup chopped onion
- 1 teaspoon poppy seed

1. Sift first four ingredients together into a bowl. Using a pastry blender or two knives, cut in shortening until pieces are size of small peas. Sprinkle water over mixture, a small amount at a time; mix lightly with a fork after each addition. Add only enough water to hold pastry together. Roll out pastry and fit into a 9-in. pie pan. Flute edge.
2. Cover pastry with overlapping slices of Swiss cheese and sprinkle evenly with bacon.
3. Combine eggs, Worcestershire sauce, cream, melted butter, and a mixture of the flour, mustard, celery salt, and basil; beat slightly to blend thoroughly. Pour egg mixture over bacon and cheese.
4. Bake at 350° F 45 min., or until custard is set and top is lightly browned. Remove from oven.
5. Meanwhile, heat 1 tablespoon butter in a small skillet. Add onion and cook until soft, occasionally moving and turning with a spoon.
6. Top custard evenly with onion and poppy seed. Cut into wedge-shaped pieces and serve at once.

6 to 8 servings

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