

Macaroni Souffle

Win Granlund

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1 cup uncooked macaroni
2 cups milk
1 cup soft bread crumbs
2 tablespoons butter
2 teaspoons chopped onion
2 teaspoons minced parsley
6 eggs, well beaten
1 1/4 teaspoons salt
2 cups grated cheese

Preheat the oven to 350 degrees.

Cook the macaroni according to package directions until tender. Place into a bowl.

Combine the milk, bread crumbs, butter, onion, parsley, eggs, salt and cheese. Mix well. Add to the macaroni mixture.

Place the mixture into a greased baking dish.

Set the dish into a pan of hot water. Place the pan into the oven.

Bake for one hour or until set.

Per Serving (excluding unknown items): 1984 Calories; 146g Fat (66.5% calories from fat); 114g Protein; 51g Carbohydrate; 1g Dietary Fiber; 1639mg Cholesterol; 5209mg Sodium. Exchanges: 1 1/2 Grain(Starch); 12 1/2 Lean Meat; 0 Vegetable; 2 Non-Fat Milk; 20 Fat.