

Cheese and Rice Soufflé

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| 1¼ Cupful American
Cheese | 1½ Cupful White
Sauce |
| 1½ Cupful Cooked
Brown or Uncoat-
ed Rice | 3 Eggs
⅛ Teaspoonful Baking-
soda |

PUT the cheese through the food chopper. Stir it into the white sauce, season it highly with paprika, stir constantly till the cheese is melted and then turn in the rice and beaten egg yolks. Fold in the whites beaten stiff, transfer to a well-oiled baking-dish, surround with hot water, and bake half an hour in a moderate oven.