

Corn and Cheese Soufflé

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| 1 Tablespoonful of Butter | 1 Cupful of Chopped Corn |
| 1 Tablespoonful of Chopped Green Pepper | 1 Cupful of Grated Cheese |
| $\frac{1}{4}$ Cupful of Flour | 3 Eggs |
| 2 Cupfuls of Milk | $\frac{1}{2}$ Teaspoonful of Salt |

Melt the butter, and cook the pepper thoroughly in it. Make a sauce out of the flour, milk and cheese; add the corn, cheese, egg yolks and seasoning; cut and fold in the whites beaten stiffly; turn into a buttered baking-dish, and bake in a moderate oven for thirty minutes.