

Baked Cheese

1 c. milk
2 T. flour

4 eggs, separated
1 c. New York State Cheese

Heat milk in double boiler. Add flour dissolved in water. Beat egg yolks, add to milk and flour. Add grated cheese to mixture. Thicken and cool. Beat egg whites, add to mixture. Butter baking dish, pour in mixture. Bake 45 minutes at 350°. Marvelous Sunday night supper!

Cheese Fondue *

1 1/2 c. milk
2 c. soft bread crumbs
1 1/2 c. grated cheese
1 t. salt

1/8 t. paprika
dash cayenne
1 T. butter (melted)
3 eggs (separated)

Pour milk over crumbs and let stand till milk is absorbed. Add cheese, seasoning butter and well beaten yolks mixing lightly. Fold in stiffly beaten whites. Turn into greased dish and bake in 350° for 30 to 45 min. Serve at once.

Cheesy-O's

1/3 c. butter or margarine
1/3 c. grated parmesan cheese

5 c. Cheerios

Heat oven to 300°. In 9x13x2 inch baking dish melt butter and stir in Parmesan Cheese. Add cereal and mix well. Bake uncovered for 10 minutes.

Cheese Puffs

3 eggs
1 1/2 c. grated sharp cheese
1/2 t. dry mustard

8 slices fresh bread
1/8 t. salt
1/4 t. Worcestershire sauce

Trim bread, place in ungreased shallow pan. Cover bread with a layer of grated cheese. Top with remaining bread and cheese. Add seasoning and milk to well beaten eggs. Pour all over the bread and cheese. Allow to stand for at least two hours. Bake for one hour at 350° or until puffed and golden brown. This is nice for a luncheon with a salad.

Cheese Puffs II

1 lb. grated American or cheddar cheese
1/4 c. softened butter
1/2 c. flour
1/4 t. salt

1/4 t. paprika
1/4 t. poppy seeds, or
1/2 t. snipped chives or
1/4 t. caraway seeds (opt.)

Blend the cheese and butter and add the rest of the ingredients. Mix thoroughly. Form into small balls with your hands. Place on an ungreased cookie sheet, cover with waxed paper, and refrigerate. Bring almost to room temperature and then bake in a 400° oven for 10 - 15 minutes.

Cheese Soufflé *

4 T. butter
4 T. flour
1 1/2 c. hot milk
1 t. salt

dash pepper
1/2 lb. grated cheese
6 eggs separated

Melt butter. Add flour and blend. Add milk and cook till thick (stir). Add seasonings and cheese. Beat till cheese is melted and egg yolks (beaten). Cool. Pour into stiff egg whites and mix. Bake in 2 qt. ungreased baking dish. 300° for 1 1/4 hours. Serves 6.

Cheese Soufflé

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|--------------------|-----------------------------------|
| 4 T. butter | 1 c. milk |
| 4 T. flour | 4 egg yolks, well beaten |
| 1/2 t. salt | 1 c. sharp Cheddar cheese, grated |
| 1/8 t. pepper | 4 T. grated Parmesan cheese |
| 1/4 t. dry mustard | 4 egg whites, room temp. |
| 1/8 t. nutmeg | 1/4 t. cream of tartar |

Part 1

In medium size pan, melt butter. Add flour, salt, pepper, dry mustard and nutmeg. Cook over medium heat, stirring constantly, until mixture bubbles. Remove from heat. Add milk slowly. Cook until mixture bubbles and is quite thick. Remove from heat. Slowly beat in egg yolks. Beat in cheeses and set aside to cool.

Part 2

Preheat oven to 350°. In a large bowl, beat whites with cream of tartar until stiff but not dry. Gently fold cheese mixture into egg whites. Pour in greased 1 1/2 qt. baking dish. Run spoon around top 1 inch from edge to force top hot effect. Bake 40-45 minutes or until soufflé is puffed and golden brown and fairly firm to touch. Serve at once. Serves 8. Recipe may be doubled. Part 1 may be done several hours before serving. Add Part 2 just before baking.

Cheese Wheels

Cut rounds of bread. With a smaller cutter, take circles from the centers of each round; toast on one side; spread the other side with melted butter; cover thickly with grated Parmesan cheese. Toast, served cold. Can be made a day ahead.

Different Cheese Ring

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|------------------------------------|---------------------------|
| 1 lb. sharp Cheddar cheese, grated | 1 clove garlic, pressed |
| 1 c. pecans, chopped | 1/2 t. Tabasco sauce |
| 3/4 c. mayonnaise | 1 c. strawberry preserves |
| 1 medium onion, grated | |

Combine all ingredients except preserves. Mix well. Chill and then mold into a ring. Chill again and when ready to serve, fill the center with strawberry preserves. Serve with crackers.

Enchiladas *

| | |
|---------------|-----------------|
| tortillas | chopped onions |
| grated cheese | enchilada sauce |

Fry tortillas in med. hot grease one at a time on both sides till limp. Spread heavily with cheese and onion and roll. Put in Pyrex dish and sprinkle more cheese and onion on top. Cover with sauce and bake for 40 minutes at 350°.

Enchilada sauce

| | |
|---------------------|------------------|
| 1/2 c. lard | big pinch salt |
| 2 boxes chili flour | about 1 qt water |

Melt lard (don't let boil). Mix chili with about equal amount flour and blend into grease, like for cream sauce. Add about 1 qt. water and salt. Have sauce thin about like butter milk.

Fabulous Cheese Casserole

| | |
|---|---------------------------|
| 9 slices stale bread | 4 eggs |
| salt and pepper | 3 c. milk |
| 1 1/2 T. minced onion, instant or fresh | 1 t. dry mustard |
| 1 lb. very sharp Cheddar cheese, grated | 1 t. Worcestershire sauce |

Cut bread in 3 strips each. Fit 9 strips tightly in bottom of greased 2-quart casserole. Sprinkle with salt, pepper, 1/3 onions and 1/3 cheese. Press down. Repeat twice.

Beat eggs. Add milk, mustard, and Worcestershire. Pour over bread. Let stand overnight in refrigerator. Remove 2 hours before serving. An hour before serving, bake in a preheated 325° for 50 - 60 minutes, or until firm in center. (NOTE: To double this recipe, use only 5 c. milk).

MAKE THE DAY BEFORE

Hot Cheese Appetizers

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|----------------------------|----------------------|
| 1 lb. sharp cheddar cheese | Worcestershire sauce |
| mayonnaise | loaf sandwich bread |
| red pepper | |

Grate cheese and soften to spreading consistency with mayonnaise. Add red pepper and Worcestershire sauce to taste (several dashes of each needed for good sharp flavor). Trim the crusts from the slices of bread, and spread each slice generously with the cheese mixture. Roll up and secure with toothpicks and bake in hot (450°) oven for 15 to 20 minutes. Serve hot.

Hot Cheese Toasties

6 slices bacon
1/2 c. thick cream sauce
1 c. sharp Cheddar, grated
1 small onion, grated
1 egg

salt and freshly ground pepper
paprika
pinch dry mustard
dash Worcestershire sauce
8 slices firm white bread

Cook bacon until very crisp and drain well on paper towels. Make cream sauce and blend in grated cheese. Add finely crumbled bacon and grated onion. Beat egg and pour into mixture. Add seasonings and put aside. Cut crusts off bread slices. Toast on one side, turn and butter lightly and toast on other side. While warm, spread each slice generously with mixture. Dust with paprika and divide into 3 strips. Place strips on cookie tin and store in refrigerator until ready to broil. These take 3-4 minutes under preheated broiler to melt and lightly brown.

Layered Cheese Soufflé

10 slices slightly stale white bread
6 eggs, beaten
2 c. milk
3/4 t. salt
1 t. dry mustard

1 t. Worcestershire sauce
2 c. sharp cheddar cheese, grated
Tuna, shrimp, crabmeat, or turkey slices (opt)
3 T. butter

Trim crusts off bread. Combine eggs, milk, salt, mustard and Worcestershire sauce, beating well. Grease an 11 x 13 inch pan with alternate layers of bread and cheese, ending with bread. If seafood or poultry is used add it to the cheese layer. Cover with the liquid mixture and refrigerate for 3 to 4 hours or overnight. Bring to room temperature, dot with butter and bake in a preheated 350° oven for 1 hour. Makes 4 to 6 servings. Grilled ham or bacon go well with this soufflé.

Mary's Southern Cheese Pudding

1 c. cracker crumbs
2 c. medium white sauce
1/2 lb. grated American cheese

1 7 oz. can pimento, grated
4 hard cooked eggs, grated
buttered crumbs

In a greased 8" x 8" baking dish place a layer of rolled cracker crumbs and moisten well with half the cream sauce. Cover this with a layer of cheese, a layer of pimento and a layer of eggs. Repeat these layers again, being sure the crumbs are well moistened. Top with buttered crumbs and bake at 350° for about 25 minutes. Serves 8.

Mock Boursin Cheese *

8 oz. unsalted, whipped, butter, room temp.
16 oz. cream cheese, room temp.
1/4 t. garlic powder
1 t. oregano
1/4 t. thyme

1/4 t. marjoram
1/4 t. dill weed
1/4 t. pepper
1/4 t. basil
dash salt

Blend ingredients in processor. Spoon into 5 4 oz. dishes. Can be frozen. Serve on crackers.

Mrs. Coons Chesterfield Pie *

1 c. elbow macaroni (cooked)
1/2 c. sharp fine-cut cheese
1 c. soft bread crumbs
1/4 c. melted butter
1 T. chopped green pepper

1 t. minced onion
1 t. salt
1 c. light cream
3 beaten eggs

Mix in order given. Bake at 350° for 45 minutes in Pyrex pie pan. This is delicious served with creamed chicken (with a little pimento and sherry) or creamed seafood seasoned with green peppers lightly cooked. Add sherry last.

Never Fail Cheese Soufflé

10 slices bread
1/2 lb. sharp cheese
1 t. salt
1/2 t. dry mustard

3 eggs
3 c. milk
butter

Cut bread into cubes and grate cheese. In well greased 2 quart casserole, layer 1/2 of the bread and 1/2 of the cheese. Add 1/2 of the salt and dry mustard and dot with butter. Repeat. Beat eggs with milk and pour over the layers. Let stand at least one hour. Bake 50 - 60 minutes at 350° until brown and fluffy. Can be assembled and baked later. Serves 6 - 8.

Southern Cheese Pudding

1 c. cracker crumbs
2 c. medium white sauce
1/2 lb. grated American cheese

1 7 oz can pimento, grated
4 hard cooked eggs, grated
buttered crumbs

In a greased 8" x 8" baking dish place a layer of rolled cracker crumbs and moisten well with half the cream sauce. Cover this with a layer of cheese, a layer of pimento and a layer of eggs. Repeat these layers again, being sure the crumbs are well moistened. Top with buttered crumbs and bake at 350° for about 25 minutes. Serves 8.

Spicy Cheese Mold

1/2 lb. very sharp Cheddar cheese, grated
2 T. chopped parsley
2 T. chopped onion
1 T. soft butter
1/8 t. salt

1/4 t. dry mustard
2 T. catsup
2 T. sherry
dash Tabasco
dash Worcestershire sauce

Have all ingredients at room temperature. Mix together with a wooden spoon or in a blender. Mold into an attractive shape. (Note: This may be packed in jars and stored in the refrigerator; it will keep nicely.) Serve with assorted crackers.