

# THE SHORES

DINE ON THE BEACH

## **Macaroni and Cheese Soufflé**

*Serves 6*

1 1/2 cups whole milk  
1 cup Panko crumbs  
1 1/2 cups grated Cheddar cheese  
1/2 cup Maytag Blue Cheese  
6 oz. elbow macaroni, cooked and drained  
3 egg yolks, beaten  
3 Tbsp. unsalted butter  
1 Tbsp. parsley, chopped  
1 Tbsp. green onions, chopped  
1/2 tsp. sea salt  
1/8 tsp. cayenne pepper  
3 egg whites  
1/4 tsp. cream of tartar

Preheat the oven to 350° F. Bring milk to a boil. In a large mixing bowl, pour the hot milk over the bread crumbs. Mix well. Add cheddar cheese. Cover with plastic wrap, followed by aluminum foil. Let stand until the cheese is melted. Add the macaroni, egg yolks, butter, parsley, green onions, salt and cayenne pepper. Combine well. In a large mixing bowl, beat egg whites with the cream of tartar to hard peaks. Fold into the macaroni mixture. Divide mixture into six an 8 oz. soufflé dish. Set dish into a shallow pan with one inch of hot water. Bake for 45 minutes or until set. Sprinkle the top of soufflé with Maytag Blue cheese crumbs. Bake for 3 minutes or until the cheese melts.