



*...from Marky Maypo's kitchen to yours*

## **Maypo Grits Ham & Cheese Souffle**

- 3 cups milk
- 3/4 cups **Maypo** Enriched Hominy Grits
- 1/2 teaspoon salt
- 1 cup cheddar cheese, shredded (about 4 oz.)
- 6 egg yolks, beaten
- 1 1/2 cups ham, cooked, diced
- 2 tablespoons green onions, chopped
- 1 teaspoon dried mustard
- 6 egg whites, stiffly beaten

Heat oven to 350F. Combine milk, **Maypo** Grits, and salt; bring to a boil. Stirring constantly cook for 2 to 3 minutes or until thickened. Remove from heat; add cheese and mix until melted. Stir in ham, green onions and mustard; cool for 5 minutes. Fold stiffly beaten egg whites into grit meal mixture. Pour into 2 1/2 quart Souffle dish. Bake 50 to 60 minutes or until puffy and golden. Serve immediately.

Serves 8

