

CHEESY POTATO SOUFFLE



Ingredients:

2	Strips	Bacon
1/4	Cup	Butter
1/4	Cup	Onion, minced fine
1/4	Cup	Sour Cream
2	Cups	Mashed Potatoes
1/4	Cup	Cheddar Cheese, shredded
1/4	Teaspoon	Dry Mustard
1/4	Teaspoon	Garlic Powder
1/4	Teaspoon	Baking Soda
2	Large	Eggs, separated
1/2	Teaspoon	Cream of Tartar
1/4	Teaspoon	Salt

Directions:

1. Cook bacon until crisp and drain on paper towels. When cooled, chop fine. In a large sauce pan, saute onion in butter until translucent. Remove from heat and add bacon, sour cream, potatoes, cheese, mustard, garlic powder and baking soda. Stir to incorporate everything thoroughly.
2. Separate egg yolks and whites, making sure there is no yolk in the whites. Make sure bowl and beaters are very clean. Beat egg whites, cream of tartar and salt until soft peaks form. Gently fold into potato mixture.
3. Butter the bottom and sides of a 1½ to 2 quart baking or souffle dish. Carefully transfer the potato mixture to baking dish, leaving at least ¾ inch space at the top.
4. Place on the bottom rack of the oven and bake at 375° for 45 to 50 minutes.
5. To check for doneness, insert a long skewer or toothpick into the center of the souffle – it should come out completely clean. If any egg is present on the skewer, continue baking another 3 or 4 minutes.
6. This dish should be served immediately.