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Using and Storing Cheeses

Michigan State University

Cooperative Extension Service

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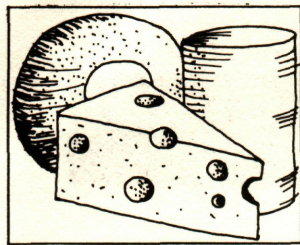
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## Tomato-Cheese Macaroni

- 1 10-3/4 ounce can condensed tomato soup
- 1/2 cup milk
- 2 cups sharp cheese, grated
- 1/4 cup parsley, finely chopped
- 4 cups cooked macaroni (2 cups uncooked)
- 2 tablespoons buttered bread crumbs

Heat soup, milk and 1½ cups cheese over low heat. When cheese melts, add parsley. Blend with macaroni; pour into a buttered 2-quart casserole. Top with remaining cheese and bread crumbs. Bake 20 minutes at 400°F.

Serves 6.

## Quiche Lorraine

- 1/2 pound bacon
- 1/4 pound Swiss cheese, grated
- 3 eggs, beaten
- 2 cups milk
- dash pepper
- 1 (8- or 9-inch) pie crust, unbaked

Fry bacon until crisp. Crumble into pastry lined pie pan. Sprinkle Swiss cheese over bacon. Beat eggs; add milk, salt and pepper. Stir together until well blended and pour over the bacon and cheese. Bake at 400°F. for 35 to 45 minutes.

Makes 8 servings.

Prepared by Sally Wheeler, Livingston County Extension Home Economist, and Virginia Messina, Extension Food and Nutrition Specialist, MSU.

## Macaroni Pizza

- 7 ounce package macaroni
- 2 eggs
- 1-1/4 cups milk
- 1/8 teaspoon pepper
- 1 8-ounce can tomato sauce
- 1 teaspoon oregano
- 1-1/2 cups mozzarella or Provolone cheese, grated

Preheat oven to 400°F. Grease a 9-inch baking dish. Cook macaroni in boiling salted water until tender; drain. Beat together eggs and milk with a fork. Mix in macaroni and pepper. Use mixture to line a greased 9-inch baking dish. Bake 10 minutes, or until set. Spread or pour tomato sauce over macaroni, sprinkle with oregano and grated cheese. Bake another 10 minutes.

6 servings.

## Cheese Egg Souffle

- 8 slices white bread, cubed
- 6 eggs, well beaten
- 2 cups milk
- 1 tablespoon butter
- 1/2 teaspoon onion flakes or fresh onion
- 3/4 cup Cheddar cheese, grated

Combine eggs, milk, butter and seasonings. Beat well. In an ungreased 2-quart casserole, alternate layers of bread and cheese. Cover with liquid mixture. Bake at 350°F. for about 1 hour until golden brown.

Serves 6.

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