

Carrot Souffle~

Author: Sam Beall / Blackberry Farm

Category: Side

Servings: 8-10

Preparation Time: 30 min

Cooking Time: 60 min total

A note before you start:

As the original recipe states: Don't be intimidated by the word souffle~. This will not collapse on you!

Ingredients:

2 lbs of carrots, peeled and cut into 1/4" thick rounds

1 cup of whole milk

1 cup of saltine cracker crumbs

1 cup of grated sharp Cheddar cheese

1/3 cup of minced onion

2 TBSP of room temperature butter - divided

1 tsp of kosher salt

1/8 tsp of cayenne pepper

1/4 tsp of freshly ground black pepper

3 large eggs

Step 1: Preheat the oven to 350 degrees. using 1 TBSP of butter, grease a 2 quart baking dish and set aside.

Step 2: Put the carrots into a large pot and cover with about an inch of salted water. Bring to a boil over high heat, reduce the heat, and simmer the carrots for about 10 minutes, until tender when pierced with the tip of a sharp knife.

Step 3: Strain the carrots, and puree in a food processor and transfer to a large mixing bowl. Stir in the milk, cracker crumbs, cheese, onion, remaining butter, salt, cayenne, and black pepper.

Step 4: In a large bowl using an electric mixer or wire whisk to beat the eggs until they are foamy, and gently fold them into the carrot mixture.

Step 5: Transfer the carrot mixture into the prepared souffle~ dish and bake for 40-45 minutes, until puffed and light golden brown on top. Serve warm.

Buon Appetito!



**Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com**