

Smoked Jalapeño Cheddar Egg Soufflé

8 - 10 slices of jalapeno cheddar focaccia bread, cubed
8 – 9 green onions chopped (minced scallions)
12 ounces or 1 ½ cup grated cheddar cheese or smoked jalapeno Edam
12 large eggs
2 – ¼ cup milk or half & half
1 teaspoon salt
1 teaspoon of ornate onion salt or onion powder
Chopped cilantro
2 jalapenos chopped
Smoked Spanish Sweet Paprika or Hungarian Sweet Paprika

Preheat oven to 420 degrees. Spray six individual 8 – 10 ounce casserole dishes or ramekins with cooking spray. Divide bread cubes, scallions, jalapenos, cheddar cheese among ramekins. Mix eggs, milk, salt, pepper, cilantro, and ornate onion salt or onion powder. Pour into ramekin dishes. Sprinkle with sweet paprika, and jalapeno jack cheese. Bake in oven for about 15 – 20 minutes until puffed and golden brown, Center should be set. (I like it when the center is a little wobbly or egg is a bit wet.)