

Chile Relleno Casserole (Noland/Cline original with Steve alteration)

Preparation: 15-20 minutes

Cooking: 60-75 minutes

Layer of green chiles\*\* on greased/sprayed 9x13 (glass dish is Steve preference)

Layer of 0.5 pounds of cheese (jack or cheddar jack)

Layer of chilies\*\*

Layer of 0.5 pounds of cheese (cheddar or cheddar jack)

Beat 3 eggs with 3 Tbsp. flour and 1 cup of milk. Pour over the chile and cheese mixture and cover with foil. Bake at 325 degrees about 45 min.

Uncover and pour two 8 oz. cans of tomato sauce and bake uncovered for another 15-30 min.

\*\* use mild jalapenos in areas where whole green chiles are not available

INGREDIENTS:

Cooking spray

1 pound of cheddar/jack cheese, or 0.5 pounds of each

2 large cans of green chili peppers (not hot, where avail) or mild jalapenos

3 eggs

3 Tbsp flour

1 cup milk

16 oz. of tomato sauce

A dash of salt and pepper as you wish