



### **Chile Relleno Casserole**

**Ingredients:**

12 green Chiles, seeded and sliced onto quarters  
(you can also add some red peppers)  
2 cups Monterey Jack cheese  
4 egg yolks slightly beaten  
1/2 tsp salt  
1 clove garlic, minced  
1/4 Tbsp Cayenne pepper  
3 Tbsp flour  
1/4 cup evaporated milk  
4 egg whites, stiffly beaten

Layer the chiles and cheese, alternate in a 9x13 inch casserole dish. Mix together the egg yolks, salt garlic, cayenne, flour and milk. Fold the egg whites into the mixture and pour over the chile and cheese layers.

Bake in a 325 degree oven for about 1 hour.  
Serves 8 to 10

Use this as a side dish - I like to serve it with some ham, maybe rice and potatoes , salad and bread. Also makes a great vegetarian meal. Enjoy this with Huber Chardonnay!