

CHILI RELLENOS CASSEROLE STYLE - serves 4

1 C half & half

2 eggs

1/3 C flour

3 (4 oz.) cans whole green chilis

1/2 lb Monterey Jack cheese grated (or use 1 lb of Mexican 4 cheese

1/2 lb Cheddar cheese grated (mixture, pre-grated

1 (8 oz.) can tomato sauce

Beat half and half with eggs and flour until smooth. Split open chilis. Rinse out seeds and drain on paper towels. Mix cheese. Reserve 1/2 cup for topping. Make alternate layers of remaining cheese and chilis and egg mixture in deep 1-1/2 quart casserole dish. Pour tomato sauce over top and sprinkle with reserved cheese. Bake in 375 oven 1 hour or until cooked in center. Or 350 for 1-1/4hrs.