

Chili Rellenos Casserole Oregon

Margery Jackson - Nyssa, OR
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

1 can (26 ounce) jalapeno peppers
1 pound Monterey jack cheese
5 large eggs
1/4 cup flour
1/4 cup milk
black pepper (to taste)
liquid red pepper (to taste)
1/2 pound cheddar cheese, grated
paprika

Preparation Time: 30 minutes**Bake Time: 45 minutes**

Rinse the seeds from the peppers. Dry, then stuff the peppers with jack cheese and cut into strips one inch wide, three inches long and 1/4 inch thick.

In a bowl, beat the eggs. Gradually add the flour. Add the milk, black pepper and liquid red pepper to taste. Beat well.

Place half of the chilies into a greased 7x13-inch baking dish. Sprinkle with 1/4 pound of the grated cheddar cheese and a dash of paprika. Repeat the layers, ending with 1/4 pound of the grated cheddar and paprika. Pour the egg mixture over all.

Bake at 350 degrees for 45 minutes.

Per Serving (excluding unknown items): 3134 Calories; 240g Fat (69.2% calories from fat); 205g Protein; 35g Carbohydrate; 1g Dietary Fiber; 1710mg Cholesterol; 4224mg Sodium. Exchanges: 1 1/2 Grain(Starch); 27 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 30 1/2 Fat.