

Hangover Eggs

Marilyn Platz - Atascadero, CA

Treasure Classics - National LP Gas Association - 1985

Servings: 4

*1/2 cup butter, melted
1/2 cup flour
1 teaspoon baking powder
dash salt
10 eggs, beaten
1 pint cottage cheese
8 ounces green chilies,
chopped
3/4 cup crushed croutons
1 pound jack or Swiss
cheese, shredded*

Preparation Time: 15 minutes**Bake Time: 40 minutes**

In a bowl, mix the butter, flour, baking powder and salt.

Add the eggs, cottage cheese and green chilies.

Crush the croutons and place in the bottom of an 8x8-inch baking dish.

Spread one pound of cheese over the croutons and pour the egg mixture over the top.

Bake in a preheated 350 degree oven for 30 to 45 minutes.

Per Serving (excluding unknown items): 547 Calories; 38g Fat (62.8% calories from fat); 33g Protein; 17g Carbohydrate; trace Dietary Fiber; 602mg Cholesterol; 990mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 5 1/2 Fat; 0 Other Carbohydrates.