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# Mexican Crustless Quiche

*Elizabweth Crawford Hamrick*

*Party Recipes from the Charleston Junior League - 1993*

**8 eggs**

**1 pint cottage cheese**

**1/2 pound Cheddar cheese, grated**

**1/2 pound Monterey Jack cheese, grated**

**1/4 cup butter, melted**

**1 can (7 ounces) green chilies**

**1/2 cup unbleached all-purpose flour**

**1 teaspoon baking powder**

Preheat the oven to 350 degrees. Butter a 9x13-inch casserole dish.

In a large bowl, combine the eggs, cheese, butter and chilies. Mix well.

In a bowl, combine the flour and baking powder. Stir into the cheese mixture until well blended.

Pour into the prepared casserole dish. Bake until golden brown and set, about 45 minutes.

Cu into twenty-four squares. Serve warm or at room temperature.

Yield: 24 small squares

## **Breakfast**

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*Per Serving (excluding unknown items): 3168 Calories; 238g Fat (68.2% calories from fat); 225g Protein; 25g Carbohydrate; 0g Dietary Fiber; 2298mg Cholesterol; 5977mg Sodium. Exchanges: 30 1/2 Lean Meat; 31 1/2 Fat; 0 Other Carbohydrates.*