

John Wayne's Cheese Casserole

Ingredients

- 2 cn Diced green chiles
- 1 lb Jack cheese; coarsely grated
- 1 tb Flour
- 1 cn Evaporated milk; small
- 1 lb Cheddar cheese; coarsely grtd
- 1 cn Stewed tomatoes
- Salt/pepper to taste
- 4 Eggs
- 6 sl To 8 sl fresh tomatoes

Instructions

Separate egg yolks from egg whites. Beat evaporated milk and flour in with egg yolk. Season with salt and pepper. Add stiffly beaten egg whites, folding them in gently. In a deep, well-buttered, casserole dish, mix the shredded cheese with the diced green chiles. Pour the egg mixture over the cheese and "ooze" it through with a fork. Place casserole in a preheated 325F degree oven and bake for 30 minutes. Remove casserole and bake an additional 30 minutes.

Courtesy of Meal-Master (tm) v8.05

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