

Bill's Chile Relleno Casserole

Serves 6-8 as an appetizer.

2 small cans (4 ounce?) whole green chiles

1 pound monterey jack cheese, or 8 oz. jack and 8 oz. non-grainy cheddar

1 egg

3T. milk

3T. flour

1 T. butter, melted

Preheat (boat) oven to 425 degrees, household oven might be set a bit cooler.

Slice chiles lengthwise and remove seeds and pith.

Grate $\frac{1}{4}$ - $\frac{1}{2}$ c cheese and for the remainder, slice cheese thinly (aprox. $\frac{1}{8}$ ").

In an 8x8 glass baking dish, spread melted butter on bottom and sides.

Put down a layer of cheese slices in the pan, slightly overlapped. Follow with a layer of chiles (there can be some gaps between the chiles, cut them to fit if needed), then cheese, then chiles, then cheese, then chiles, then cheese (4 cheese layers, 3 chile layers). (You can alternate the cheese if you are using two flavors.)

Beat the egg, then add milk and flour and beat until smooth. Spread this mixture evenly over the top of the casserole. Top with shredded cheese.

Bake uncovered 30-40 minutes (perhaps less in household oven) until top is golden brown.

Finished dish is extremely hot! Let it cool at least a bit before serving. Serve with tortilla chips for dipping, or let cool further and cut into squares for eating with a fork.