



Chile Relleno

1-67 ounce whole green chilis
20 large eggs
1/2 cup heavy whipping cream
Pam non-stick cooking spray

2 pounds shredded cheddar cheese
1/4 cup flour
salt and pepper to taste



Preheat oven to 350 degrees. Lightly spray Pam cooking spray into 9" x 13" glass pan. Open and drain whole chilis, then place a single layer on bottom of dish opening chilis by slitting them down the side. Cover chili layer with 1/2 of the shredded cheddar. Place remaining chilis on top of cheddar in another single layer, and top with the remaining cheddar. Set aside.

Break eggs in deep bowl and add flour and cream. Whisk until all is well blended. Pour egg mixture over cheese and chili layers. It should just cover, and if any cheese is showing just pat it down a little. Sprinkle with salt and pepper to taste.

Place in oven and cook uncovered for about 30–35 minutes. Check for doneness by sliding a clean knife edge upright in the center and make sure it comes out clean. Remove and allow to settle for 5-10 minutes before serving. *It is nice to serve a ready made Mexican salsa in the side.*