

Christy Nyland's - Chili Releno Casserole (serves 4)

3 - 4oz. cans whole green chilies
1 cup milk
1/2 cup flour
2 eggs beaten with a fork
1/4 tsp. salt
16 oz. shredded cheddar cheese
1 14oz. can ready cut tomatoes (mashed with a fork)

Mix milk, flour, eggs and salt into a batter.

Make in 2 layers: split open chilies, remove seeds, pat dry, lay chilies flat in bottom of greased 1 1/2qt. baking dish. (Pam is fine for greasing) Top with 1/2 of the cheese and 1/2 of the batter Repeat the layers with chilies, cheese and batter Bake 30 minutes at 375 degrees, spoon tomatoes over top and cook 30 more minutes until casserole is set. To increase the servings, increase the ingredients (for Chico trip I made enough for 8 servings so I doubled all of the ingredients)

Two