

John Wayne's Casserole

Category: Casserole

Servings: 6

Rating: 10

Source:

Description:

Got this from Sue Meyers and it's very good.

Ingredients:

| | |
|----------------------|------------------------|
| Fresh tomato | 3, sliced |
| pepper | 1/8 tsp |
| salt | 1/2 tsp |
| flour | 1 Tbsp |
| evaporated milk | 2/3 cup |
| egg yolk | 4 |
| egg white | 4 |
| cheddar cheese | 1 lb |
| Monterey Jack cheese | 1 lb |
| canned green chiles | 2 cans (4 oz.) drained |

Instructions:

Preheat oven to 325. Combine cheese and chiles. Turn into buttered shallow 2 qt. casserole. Beat egg whites till stiff. In small bowl, combine egg yolks, milk, flour, salt and pepper and mix until blended. Fold egg whites into mixture. Pour all over the cheese mixture in casserole. With a fork, ooze it in through the cheese. Bake 30 mins and arrange sliced tomatoes overlapping around the edge. Bake 30 minutes longer or until knife inserted comes out clean.