

Chile Rellenos Casserole

Use Corningware type dish. I prefer a flatter style dish, but a deeper dish would work as well. It would just take longer to bake.

- Butter surface of dish. (Use butter, not margarine.)
- Open and drain 3 small cans of whole chiles.
- Pour small amount of batter* into dish to cover bottom.
- Begin stuffing chiles with previously grated Medium Cheddar or Monterey Jack cheese. You can add onion and ground meat, if you like, to the stuffing.
- Lay the stuffed chiles over the batter in the dish until bottom is covered with stuffed chiles.
- Pour batter over the layer of chiles to cover.
- Repeat layering until you've run out of chiles or batter or both, making certain you have enough batter to cover the top layer.
- Garnish top with grated cheese.
- Bake at a 325 degrees until knife comes out clean and batter is lightly browned on top. Approx 45-50 minutes.
- Serve at once.

*Batter: 1 c flour
 1 tsp baking powder
 1 c milk
 2 eggs, slightly beaten
 ½ tsp salt

- Sift together dry ingredients.
- Combine eggs and milk.
- Add to flour mixture, stirring enough to mix.