

Chili Rellano Recipe

Ingredients:	1/2 Tbsp butter 2 lg cans whole green chilis 1 lb cheddar cheese 1 lb Monterey jack cheese 3 Tbsp flour 1 can (13 oz) evaporated milk 4 eggs salt and pepper
Notes:	main course
Instructions:	Preheat large Dutch oven to 325 degrees. Separate the egg whites from yolks, keeping both. Add flour, milk, egg yolks, and a few dashes of salt and pepper in large bowl. Beat well. Beat egg whites until stiff. Fold egg whites into yolks. Use butter to grease a casserole dish that will fit in your Dutch oven. Place 1/2 the chili's in the casserole. Spread cheddar cheese on chilies. Layer the rest of chilies on the cheese. Spread Monterey jack cheese on chilies. Pour eggs on top. Cook 45 minutes or until an inserted knife comes out clean.