

Lori's Chile Rellenos (from Kathi)

NOTE: I use a 9x13 pan - serves 8 people. Sometimes I have extra chiles and put them in another smaller pan. Can add extra or fewer eggs/milk -- it's very flexible.

Ingredients for Chile Rellenos:

27-ounce can whole green Chiles (purchased from Costco)
2/3 C jack cheese (buy a big block)
2 Cup sharp cheddar cheese, grated
8 eggs
2/3 C milk
1 C flour
1 tsp baking powder

Ingredients for Sauce

½ onion, chopped
2 T butter
2T flour
1 tsp salt
¼ tsp pepper
1 can chicken or vegetable broth
1 can (8 oz) tomato sauce
1 can (4 or 7 oz) green chile salsa

Instructions for Chile Rellenos:

Place chiles in colander to drain. Remove seeds from chiles. (I don't remove seeds.) Pat dry. Cut jack cheese approximately ½ inch wide and as long as the chile so that it will fit inside without extending beyond. Stuff each chile with cheese. (It doesn't matter if the chile is torn or broken.)

Butter ½ quart casserole dish and arrange chiles side by side. Fill the pan.

Beat eggs until thick and foamy. Add milk, flour and baking powder. Beat until smooth. Pour batter over chiles. Sprinkle with cheddar cheese.

Bake uncovered, 375 degrees for 30 minutes until bubbly and puffy. While Chiles are baking, prepare sauce.

Instructions for Sauce:

Sauté onion in butter. Add flour and pepper and stir. Add the rest of the sauce ingredients (salt, broth, tomato sauce, green chile salsa). Simmer 15 minutes until thick. Pour on top of baked chile relleno. (I let each person add sauce, as desired.) Top with sour cream.