

John Wayne's Cheese Casserole

Source: Dari Scott

Ingredients

2 (4 ounce) cans green chilies, drained
1 pound Monterey Jack cheese, coarsely grated
1 pound cheddar cheese, coarsely grated
4 egg whites
4 egg yolks
2/3 cup evaporated milk, undiluted
1 tablespoon flour
1/2 teaspoon salt
1/8 teaspoon pepper
2 medium tomatoes, sliced

Instructions

Preheat oven to 325 degrees. Remove seeds from chilies and dice. In a large bowl, combine the grated cheese and green chilies. Turn into a well buttered, shallow 2-quart casserole (12 x 8 x 2 inches).

In a large bowl, with electric mixer at high speed, beat egg whites just until well blended. In a small bowl, combine yolks, milk, flour, salt and pepper. Using a rubber scraper, gently fold beaten whites into egg yolk mixture. Pour egg mixture over cheese mixture in casserole, and using a fork "ooze" it through the cheese.

Bake for 30 minutes, remove from oven and arrange sliced tomatoes on top of casserole, overlapping a little at the edges. Bake 30 minutes longer, or until a knife blade inserted into the center comes out clean.