



Green Chile Egg and Cheese Casserole

SERVES 8

I first discovered this savory egg casserole at a Santa Fe bed and breakfast, where I inhaled at least three helpings, pleasing my hostess to the point of sharing the recipe. I've perfected it over the past 30 years and it's now my go-to breakfast treat for holidays or overnight guests. I'll sometimes add extra cheese or sundried tomatoes and double and even triple the recipe when I have a real crowd. I love its focus on roasted chiles as an alternative to meat or bread. And as always, you can reduce or add more chiles, depending on your desire for spicy heat.

INGREDIENTS

10 eggs, beaten	2-4 ounce cans chopped green chilies, drained
1 teaspoon baking powder	(or 1/2 cup fresh roasted green chiles)
1-16 ounce carton small curd cottage cheese	1/4 cup butter, melted
1 cup shredded Jack cheese	1/2 teaspoon garlic powder
1 cup shredded Cheddar cheese	

PROCESS:

Preheat oven to 325 degrees. Combine eggs and baking powder, stirring well. Stir in remaining ingredients. Pour into a lightly greased 9X13 inch baking dish. Bake for 40 minutes or until well set. Serves 8-12

Note: You can assemble this casserole the night before and refrigerate. When you are ready to cook, put the baking dish into a cool oven and heat to 325 degrees. Cook for 55-60 minutes, until eggs are set.

To roast green chiles: Light a charcoal or gas grill. You can also use a gas stovetop, but it's important to have a flame. Place the whole chiles on the grill (or gas burner) and grill, turning occasionally, until all sides are charred, blistered, and nearly blackened. Transfer the chiles to a bowl, cover with plastic wrap, and let steam and cool for about 20 minutes. Once they're cool enough to handle, remove the stems, seeds, and skin and discard. It's alright if a little char is left. It's a good idea to wear gloves to protect your hands from any spicy burn. Chop the chiles and use in your favorite recipes. You can freeze the chiles either whole or chopped in airtight freezer bags for up to 1 year.