

CHILE RELLENO SOUFFLE '

- 2 7 oz. cans of whole Ortega green chiles
 - 1 # cheddar cheese
 - 1/2 # Jack cheese
 - 1 13 oz. can of evaporated milk
 - 2 Tablespoons of flour
 - 1/4 teaspoons of salt
 - 4 eggs
- grated and mixed together

Lay chiles flat on the botton of a buttered baking dish.

Sprinkle grated cheese on top.

Repeat process, alternating chiles and cheese--ending with cheese on top.

Mix flour with the milk. Add salt and eggs to the flour and milk. Then pour over the whole thing.

Bake at 350° for 35 minutes or until toothpick comes out clean.

Preheat oven 10 or 15 minutes.