



## JOHN WAYNE'S CHEESE CASSEROLE

- 8 Ounces Green Chilies, Chopped
- 1 Pound Monterey Jack Cheese, Grated
- 1 Pound Cheddar Cheese, Grated
- 4 Egg Whites
- 4 Egg Yolks
- 2/3 Cup Evaporated Milk
- 1 Tablespoon Flour
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Medium Tomatoes, Sliced

## DIRECTIONS

1. Preheat oven to 325 degrees. In a large bowl, combine the grated cheeses and green chilies.
2. Turn into a well buttered, shallow two quart casserole.
3. In a large bowl, with an electric mixer at high speed, beat egg whites just until stiff peaks form.
4. In a small bowl of an electric mixer, combine egg yolks, milk, flour, salt and pepper; mix until well blended.
5. Using a rubber scraper, gently fold beaten egg whites into egg yolk mixture.
6. Pour egg mixture over cheese mixture in casserole.
7. Bake 30 minutes; remove from oven and arrange tomato slices around the edge of the casserole.
8. Bake 30 more minutes.