

Tried and True Recipe- Egg Casserole

You know you have a winner when everyone asks for your recipe~~and that is exactly what happened at a recent brunch.

I've used this egg dish many times and have adjusted it according to what ingredients I had in the refrigerator or the garden. It's easy to assemble and serves well either hot or cold. I've added corn, chopped tomatoes, cooked bacon, fresh herbs and the dish is always a crowd favorite. Start with the following ingredients: eggs, Monterey Jack cheese, cottage cheese, flour, baking powder, diced green chiles, butter and seasoning (salt, pepper, garlic powder). Preheat the oven to 400 degrees.



Melt the butter and add all the ingredients in a mixing bowl. Mix until well blended and eggs are beaten.



Pour blended ingredients into a buttered 9×14 inch baking dish.



Bake at 400 degrees for 15 minutes and then reduce the temperature to 375 degrees for 30 minutes. Egg casserole will

be nicely browned on top –insert a toothpick and will be done if it comes out clean.



Let the casserole cool for 5 minutes before serving. Depending on the size of the piece, will easily serve 10-12.





Mary's Green Chile Casserole

Preheat oven to 400 degrees.

10-12 eggs

1/2 Cup Flour

1 T. baking powder

1 pint/2 cups cottage cheese

1 large can (or 2 small cans) green chiles diced

1/2 cup melted butter

1 lb. Monterey Jack cheese (grated)

Salt, garlic powder, pepper to taste

Mix all ingredients together in a bowl until well blended. Pour into a buttered 9×14 pan. Bake for 15 minutes on 400 degrees and then 30 minutes on 375 degrees. Great for any meal of the day! Serve warm or cold.

Enjoy!