

# Chile Relleno Casserole

1 small onion

1 pound ground beef

6 oz sliced black olives

27 oz mild whole green chiles

4 oz grated pepper jack cheese

4 oz grated sharp cheddar cheese

4 eggs beaten

One 12 oz can of evaporated milk

1 tablespoon flour

1 teaspoon salt

Dice onion and cook with ground beef, well seasoned with favorite meat spices.

Rinse chiles in cold water to remove seeds.  
Slice chiles down one side to open up and lay

flat with open side up to cover an entire 9 x 13 inch baking dish — about 8 chiles.

Cover chiles with meat mixture, then sprinkle on the sliced black olives. Sprinkle the cheese over all that.

After beating the eggs, add flour, salt and evaporated milk, then mix well and pour over

everything in the dish.

Top with the remaining chiles, open side down. If there are not enough to cover the entire dish, open a smaller can of whole or diced chiles to supplement.

Bake at 325° F. for about 45 minutes or so. Let cool 5 minutes before serving.