

## Chile-Egg Puff

Submitted by: Linda Wygant: Burbank, Illinois

10 Eggs  
½ C. All-Purpose Flour  
1 tsp. Baking Powder  
½ tsp. Salt  
1 Pint (2 cups) Small Curd Cottage Cheese  
4 cups (1 lb) Shredded Jack Cheese  
½ C. (¼ lb) butter or margarine, melted and cooled  
2 – 4 oz. cans Diced Green Chiles, drained  
Butter or margarine to coat pan

In a large bowl, beat eggs until light and lemon colored. Add flour, baking powder, salt, cottage cheese, jack cheese, and the ½ cup butter; mix until smooth. Stir in chiles.

Pour egg mixture into a well-buttered 9x13-inch baking dish. Bake, uncovered, in a 350-degree oven for about 35 minutes or until top is browned and center appears firm. Serve immediately.

Story: I love this dish! It's delicious any time of day -- and it qualifies as comfort food for me! I like to serve it with corn bread and a cup of fresh fruit. Just for the record: this isn't my recipe. It's from an older cookbook published by Sunset Magazine, called Favorite Recipes II. You can vary the heat in the dish by your choice of chiles. And if you don't like chiles...you can just leave them out! This recipe will make 8 generous servings. (To make 4 servings, just reduce quantities by half and bake in an 8-inch square pan.) Enjoy!