

# CHILI RELLENO PIE

Betty Capers

comments

Simply wonderful. Terrific cold next day slivered into snacks.  
For a larger meal you may want to also serve tacos.

notes

Base pie can be made ahead of time then baked shortly before eating.  
Allow 5-10 minutes out of oven before cutting up.  
Have pie tin or glass pie dish available.  
Preheat oven to 325 degrees.

prepare in advance

**Shred or grate**

**Have available**

**Remove seeds and piths from**

**Measure**

**For sauce, have available in any quantities and any kind**

**Chop or shred**

## Ingredients

1 lb. jack cheese

3 eggs  
small can of tomato juice  
pinch of sugar

7 oz. of whole green chilies

2 T milk  
2 T flour  
pinch of baking powder

quartered fresh tomatoes  
pieces of celery, green onions, peppers, mushrooms, peas

Head of iceberg lettuce

complete recipe

### The Pie:

In a blender or food processor mix the eggs with baking powder, milk, and flour.  
Layer ingredients as follows:

- 1/3 cheese
- 1/2 chilies
- 1/3 cheese
- 1/2 chilies
- 1/3 cheese

Pour egg mixture over, evenly.

Bake 325 degrees for 25-30 minutes; top will brown a little.

### Sautéed Vegetables:

In a little butter cook tomatoes, celery, green onions, peppers, mushrooms, peas or any vegetables you may have on hand.

When crisp-tender add a little tomato juice and a pinch of sugar.

Serve sautéed vegetables over pie with shredded lettuce.