

# **John Wayne's Cheese Casserole**

4 servings

75 minutes

## **Ingredients**

2 cups shredded Cheddar cheese  
2 cups shredded Monterey Jack cheese  
1 can diced green chilies  
1/3 cup milk  
1 tbl flour  
2 eggs, separated  
Salt and pepper to taste  
1 medium tomato, sliced

## **Directions**

Preheat oven to 325°F.

In a large bowl mix together Cheddar Cheese, Monterey Jack cheese and green chilies. In another bowl mix together milk, flour, egg yolks and salt in pepper. Beat egg whites in a separate bowl until stiff peaks form.

Fold egg whites into milk mixture. Pour wet mixture into cheese mixture and combine with a fork. Pour entire mixture into a greased 8 x 8 x 2 inch baking dish;

Cook for 25 minutes. Meanwhile slice tomato into about nine slices. When first baking is finished, place tomato slices on top of cheese casserole. Bake for another 20 minutes. Serve immediately.