

Chilaquile Casserole

(from *Still Life with Menu* by Mollie Katzen (*Moosehead Cookbook*))

12 uncooked corn tortillas
2 4-oz. cans diced green chiles
8-9 oz. grated jack cheese
Dash each salt and pepper
4 large eggs
2 cups buttermilk

Optional Additions

1 to 2 cups cooked pinto or black beans
Small touches of cumin, basil and/ or oregano
1 cup chopped onion sautéed until soft
1 to 2 cloves garlic minced and lightly sautéed
1 small zucchini, diced or cubed and lightly sautéed

I usually include most of the additions.
Grace Harbor Farms has a nice whole-milk buttermilk
There are a couple of brands of RAW Jack cheese

Preheat oven to 375. Butter or oil a 2-quart casserole or a 9x13 pan. I often use two pans about 8x8. One can be 7x7.

Tear 6 tortillas into bite-sized pieces and spread them evenly in the greased casserole.

Distribute half the chilies and half the cheese over the layer of tortillas. (At this point include any of your additions.)

Tear the remaining tortillas and spread them on top. Follow with the remaining chilies and cheese.

Beat the eggs and buttermilk together with salt and pepper. Slowly pour this custard over the casserole. (I sprinkle on a little paprika for color.)

Bake uncovered for 35 minutes at 375. If using two pans time will be a little shorter. Cook until top is just beginning to show golden brown.

Recipe provided by Annie Prevost