

Candlelight Inn

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Chili Cheese Puff

This recipe is easily adaptable. Just substitute different vegetables, herbs, or chopped ham or bacon, etc. for the chilies and pimentos.

Ingredients:

- 16 eggs
- 2 tsp. hot sauce
- 1/2 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup melted butter
- 1 pint cottage cheese
- lb. shredded cheese, such as Jack & Cheddar mixed
- 4-oz. cans diced green chilies
- 4-oz. jar diced pimentos
- tsp. dried parsley flakes

Instructions:

- Beat eggs and add hot sauce. Mix flour, baking powder and salt together, whisk into eggs. Add melted butter, then fold in cottage cheese, shredded cheese, chilies and pimentos.
- Spray 2 9-inch pie plates with non-stick spray. Divide egg mixture between the two dishes. Sprinkle parsley flakes over the top. Recipe can be prepared ahead up to this point, covered, and refrigerated over night.
- Bake at 350 degrees for 45 minutes or until eggs are firm and knife comes out clean. Garnish with sour cream and salsa. Serves 16.