



Corn and Green Chile Gratin *(inspired by Wall Drug Cookbook)*

10 ounces roasted green chiles, chopped
1 cup frozen corn, thawed
1 cup grated cheese (I used combination of sharp cheddar and Monterey jack)
1 egg
3/4 cup milk
5 tablespoons flour
Salt and pepper
Hot sauce (optional)
Fried Onion Rings and Crisp Bacon for garnish

Preheat oven to 350. Spray two 10 ounce ramekins with cooking spray. Arrange 1/4 cup of green chiles in bottom of each ramekin. Top with 1/4 cup frozen corn, then cheese. Repeat layers ending with cheese. Using a whisk, beat egg in a small bowl. Whisk in milk, flour, salt, pepper and hot sauce. Pour mixture into ramekins. Ramekins may be refrigerated at this point and baked later. Place ramekins on a sheet pan to catch any drips and bake in preheated oven for 35 to 40 minutes, or until knife inserted in center comes out clean. Garnish with onions and bacon. Serves 2.