

White Lace Inn

Spicy 3-Cheese Cornbread Egg Bake

Ingredients:

one 8 x 8 pan of cornbread
(this can be your favorite recipe or
a boxed mix like Jiffy)
One small loaf of homemade
bakery white bread, crusts removed
1 1/2 cups grated Cheddar cheese
1 1/2 cups grated Monterey Jack
and Cheddar cheese mixed.
8 oz. cream cheese
4 oz. can green chili peppers (mild) 7 eggs
1 1/2 c. 2% milk
4 oz. can green chili peppers (mild)
1 1/2 c. half & half
1 1/2 tsp. dry mustard
1 ripe tomato

Directions:

Bake cornbread in 8 x 8 pan, set aside to cool.
Spray 9 x 13 pan with cooking spray or wipe with butter.
Cut the white bread without the crust into crouton size cubes,
place them in 9 x 13 pan. Drain green chili peppers, spread over
the bread. Sprinkle 1 1/2 cup cheddar cheese over green chili
peppers. Cut 8 oz. cream cheese into cubes, place over the
cheddar cheese. Cut cornbread into chunks and sprinkle over
cheese. Dice the tomato, sprinkle over cornbread. Spread 1 1/2 cup
of mixed cheese over the bread. Beat eggs with milk, half & half,
and dry mustard. Pour the egg mixture over the entire pan as
evenly as possible. Cover and refrigerate over night. Bake, covered
with tinfoil, for 35 minutes at 350°. Uncover and bake another
20 minutes. After you take the egg bake from the oven, let it rest
10 to 15 minutes before serving. You can serve with Tabasco sauce,
Texas Gunpowder or salsa. If you would like to add meat, cut up
1 smoked ham center cut slice and put it in before the cornbread
layer. One 9 x 13 pan serves 10 people. Enjoy!!

White Lace Inn • 16 N 5th Ave. Sturgeon Bay, WI 54235
(920) 743-1105 • www.WhiteLaceInn.com • Door County, Wisconsin