



HOMINY CASSEROLE

With Green Chile and Mushrooms

This is based on My Mother Mary's recipe. I've substituted béchamel and mushrooms for the cream of mushroom soup in the original. The green and red chile were my own additions. This was one of my Mom's go-to-breakfast dishes. Great served with fried eggs and bacon.

Ingredients

2 T butter
2 T flour
1 c milk, warmed
1/4 t garlic powder
1 t red chile powder
1 T Worcestershire
1 t chicken boullion
1-29 oz. can of hominy
1-4 oz. can diced green chile
1-4 oz. can or jar of sliced mushrooms
salt
pepper
Panko bread crumbs

Directions

- Pre-heat oven to 350°F
- In a large skillet, melt butter over medium heat.
- Add flour and whisk for about two minutes.
- Remove from heat and stir in warm milk.
- Stir until thickens and lumps have dissolved.
- Drain hominy, mushrooms and green chile
- Stir garlic powder, chile, Worcestershire, and chicken bouillon into skillet.
- Fold in drained hominy, mushrooms and green chile.
- Salt and Pepper to taste
- Pour ingredients into greased casserole dish
- Top with Panko bread crumbs
- Bake for 30 minutes.