

Jalapeno-Cheddar Frittata

Submitted by Ruth Seigle, Flower St.

(Enjoyed by all at the Home Tour Appreciation Party)

Nonstick vegetable oil spray

1 pound (approximately 4 cups) extra-sharp white cheddar cheese, grated

1 cup chopped, drained pickled jalapenos chilies (from jar)

5 tablespoons jalapeno liquid (reserved)

¾ cup chopped, drained oil-packed sun-dried tomatoes

½ cup (packed) chopped fresh basil

18 large eggs (can use extra-large for firmer texture)

Preheat oven to 350 F. Spray 15x10x2-inch glass baking dish (can use two 8-inch dishes) with non-stick spray. Sprinkle cheese evenly over bottom of dish. Sprinkle chilies, sun-dried tomatoes and basil over cheese. Using electric mixer, beat eggs in large bowl until pale and slightly thickened, about 8 minutes. Beat in reserved 5 tablespoons jalapeno liquid. Pour egg mixture into dish.

Bake frittata until firm, about 30 minutes. Cool slightly. Cut into 24 squares (or smaller for appetizers). Cut each square diagonally in half. Can be made one day ahead. Cover, chill. Reheat in 350 F oven 10 minutes. Serve warm or at room temperature. 24 servings.