Jalapeno Custard Squares

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Ingredients

- 2 jalapeno peppers, seeded and minced
- 4 cups shredded Cheddar cheese
- 6 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sprinkle chopped chile peppers in a well greased 9×9 inch square baking dish. Cover with cheese, then pour beaten eggs over all.

Bake in the preheated oven for 30 minutes or until firm. Remove from oven, and cool completely. Cut into $1/2 \times 1$ inch squares. Stick a toothpick into each square, and place on a large serving plate.