

RECIPES

Turco Quesadillas

These simple quesadillas make great party fare. Once cooked they can be kept warm in a 150 degree oven. Please do not heat flour tortillas in a microwave, as it is very easy to make them tough.

Ingredients

8 flour tortillas

1 1/2 pounds [TURCO](#) filling

4 cups PepperJack cheese (Monterrey Jack cheese with jalapeños), grated

Butter for greasing the skillet

Directions

- 1. Make the tortillas pliable.** Heat the tortillas on an ungreased griddle until just pliable.
- 2. Form the quesadillas.** Sprinkle about 1/2 cup cheese all over each tortilla, then spoon about 3 ounces of the Turco filling on just one side of each one. Fold the tortillas in half.
- 3. Cook the quesadillas.** Heat a large skillet or griddle over medium heat. With a spatula, spread a little butter over the surface, and then cook the quesadilla on both side until they are turning golden brown and the cheese has melted. You may need to lower the heat to keep them from burning before the cheese has melted.