



Recipes

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Southern Comfort Quesadilla

Serves 1

Ingredients:

2 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas
(09301)

1 Tbsp. Avocado Oil

1 Tbsp. Shallot , minced

1 Tbsp. Garlic , minced

1/2 cup Bourbon

1/2 cup Maple Syrup

2 cups BBQ Sauce

1/2 cup Pulled Pork , heated

1/2 cup Pimento cheese

1/4 cup Onion , caramelized

2 Tbsp. Jalapeños , sliced

1/2 cup Mozzarella cheese, shredded

1/2 cup Gouda cheese, shredded

As needed Butter , unsalted

1/2 cup Fresh Cabbage Slaw

1/2 cup Sour Cream

As needed Cilantro leaves

Directions:

1. In a saucepan, add oil and cook shallot and garlic until fragrant and translucent.
2. Add in bourbon and maple syrup. Cook out alcohol by reducing liquid by about half.
3. Add in BBQ sauce and simmer, stirring often.
4. Store covered and under refrigeration, up to 5 days.
5. Grill tortillas on each side over medium-high heat grill creating grill marks and cooking tortillas, about 10-20 seconds each side.
6. Combine Bourbon BBQ Sauce and pulled pork until mixed together.
7. Split sauced pulled pork, pimento cheese, onions, jalapeños, and both shredded cheeses between the two grilled tortillas. Fold tortillas in half.
8. Griddle quesadillas in butter until golden brown in color and cheese is melted.
9. Combine sour cream with Bourbon BBQ Sauce and mix until desired consistency and flavor is achieved.
10. Cut quesadillas in half and serve 4 cut pieces per serving with a side of slaw and Bourbon BBQ sour cream for dipping.