



Texas Brisket Quesadilla

Prep time: 15 Cook Time: 10 Servings: 12

Regional North American,Entrees,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,FSR/QSR,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortilla	10420		1 Each
Smoked Brisket		thinly sliced	2 1/4 Lbs.
Smoky BBQ sauce		prepared	1 1/2 cup
Smoked provolone		shredded	12 Oz.
Crispy Onions			6 Oz.
Dill pickles		roughly chopped	3/4 cup

Instructions

1. Spread 1 oz. of BBQ sauce on a tortilla. Top one half of the tortilla with 3 oz. brisket, 1 oz. shredded cheese, ½ oz. Crispy Onions, and 1 tbsp. chopped pickles.
2. Fold the tortilla over and griddle over medium-high heat for 3-4 minutes per side or until the cheese has melted. Cut into four wedges and serve immediately.



Crispy Onions

Prep time: 5 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Onion		sliced on a mandolin	7 Oz.

Instructions

1. Dredge the onions in buttermilk and drain of excess liquid. Toss with semolina to coat. Fry at 350°F for 1-2 minutes or until crispy. Season immediately with salt.

