



Southern Comfort Quesadilla

Prep time: Cook Time: Servings:

Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Grill-Ready Tortillas,Casual Dining,FSR/QSR,Modern Mexican,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6.5" Grill-Ready™ Par-Baked Flour Tortillas	09301		2 Each
Avocado Oil			1 Tbsp.
Shallots		minced	1 Tbsp.
Garlic		minced	1 Tbsp.
Bourbon			1/2 cup
Maple Syrup			1/2 cup
BBQ Sauce			2 cup
Pulled Pork		heated	1/2 cup
Pimento Cheese			1/2 cup
Onion		caramelized	1/4 cup
Jalapeños		sliced	2 Tbsp.
Mozzarella Cheese		shredded	1/2 cup
Gouda Cheese		shredded	1/2 cup
Butter		unsalted	As Needed
Fresh Cabbage Slaw			1/2 cup
Sour Cream			1/2 cup
Cilantro leaves			As Needed



Instructions

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.
11. Garnish with cilantro leaves and serve.

