

CRAZY CHARLIE'S QUESADILLAS

1. Warm a flat griddle (non-stick type) to 375 degrees.
2. Apply a small amount of MacNut Oil to the griddle surface about the size of a half dollar.
3. Place a low-carb whole wheat tortilla on the oil and work it around to spread the oil out.
4. While browning the tortilla, spread a layer of Crazy Charlie's Mild, Medium or Hot Salsa over the tortilla, but leave a 1/2 to 3/4 inch space around the outer edge of the tortilla.
5. Sprinkle Mexican 4 Blended Cheese over the salsa.
6. Cover with another tortilla.
7. After bottom tortilla browns, turn entire thing over with a large spatula and brown the other tortilla.
8. Then work inner mixture of salsa and cheese towards the outer edge of the tortilla by lightly pressing the middle of the tortilla and working outward.
9. After bottom tortilla browns, remove the quesadilla and let it cool for 5 minutes.
10. Then cut into pie sections with a pizza cutter.

Variation: For chicken quesadillas, add small pieces of cooked chicken to salsa and cheese mixture.

Goes great with Crazy Charlie's Southwestern Dip or with sour cream.