



BARBECUED QUESADILLAS WITH PICO DE GALLO AND BLACK BEANS

SERVES 8

INGREDIENTS – QUESADILLAS

Beef – trimmed and ground	2lbs.....	900g
Yellow Onion – trimmed, peeled, and finely diced.....		1pc
Red Pepper – trimmed, and finely diced		1pc
Spring Onion –trimmed and finely sliced		8pc
Pilsner Beer.....		1pc
Cheddar or Jack Cheese – shredded.....	2lbs.....	900g
Extra Virgin Olive Oil.....		1tbsp
Unsalted Butter		1tbsp
Flaked Sea Salt.....		to taste
Fresh Ground Black Pepper		to taste
Flour Tortillas – 12”		16pc
Sour Cream		garnish
Pico de Gallo.....		garnish
Black Beans.....		garnish
Tortilla Chips.....		garnish

TECHNIQUE

1. Heat a heavy-bottom or cast-iron pan over medium-high heat, add butter and oil
2. Add onion and red pepper, season with salt and pepper, sauté until golden brown
3. Add ground beef, season with salt, pepper, and spice mixture, sauté until golden brown
4. Deglaze pan with beer, reduce liquid until almost dry
5. Heat a large heavy-bottom or cast-iron skillet over medium-high heat, season with corn oil
6. Place flour tortilla on the pan, build quesadilla with beef, cheese, black beans, and Pico de Gallo
7. Top with another tortilla, drizzle oil on top, turn quesadilla when tortilla has browned
8. With both tortillas toasted and browned, remove from the heat, rest for 1 minute before slicing

INGREDIENTS – SPICE MIXTURE

Ground Ancho Chile.....		2tbsp
Ground Cumin		2tbsp
Ground Coriander.....		1tbsp
Ground Paprika.....		1tbsp
Ground Garlic		1tsp

Ground Cayenne Pepper ¼tsp

TECHNIQUE

1. Combine ingredients, mix thoroughly and store in an air-tight container

INGREDIENTS – PICO DE GALLO

Roma Tomatoes – stemmed, quartered and finely diced12pc
Red Onion – trimmed, peeled, and finely diced1pc
Fresh Cilantro – rinsed, leaves stripped and finely chopped 1 bunch
Lime – zested and juiced3pc
Jalapeno Pepper – trimmed, seeded, and finely chopped1pc
Chipotle Peppers in Adobo – finely chopped to taste
Flaked Sea Salt to taste
Fresh Ground Black Pepper to taste

TECHNIQUE

1. Combine tomatoes, onion, cilantro, lime zest and juice, jalapeno in a large mixing bowl
2. Season with salt and pepper, adding chipotle to increase the heat

INGREDIENTS – BLACK BEANS

Black Beans – soaked overnight or rinsed if canned 5cups..... 1200g
Yellow Onion – trimmed, peeled, and finely diced.....1pc
Jalapeno Pepper – trimmed, seeded, and finely chopped1pc
Extra Virgin Olive Oil..... 1tbsp
Unsalted Butter 1tbsp
Flaked Sea Salt to taste
Fresh Ground Black Pepper to taste

TECHNIQUE

1. Heat a heavy-bottom or cast iron pan over medium-high heat, add butter and oil
2. Add onion and jalapeno pepper, season with salt and pepper, sauté until golden brown
3. Add black beans, season with salt and pepper, adding chipotle to increase the heat