



WÜSTHOF

From Chef Mike's Kitchen to Yours!

Smoked Turkey Quesadillas with Apricot and Bourbon BBQ Sauce

Ingredients:

- 2 Tbsp. oil of your choice, divided
- 1 large onion, julienned
- ½ cup chicken stock
- 1 lb. pulled, smoked turkey
- Apricot bourbon BBQ sauce, to your liking
(recommend Famous Dave's®)
- 8 flour tortillas
- 1 8 oz. bag shredded Monterey Jack cheese

Instructions:

1. Heat 1 Tbsp. oil in a sauté pan over medium-high heat. Add the julienned onion to the pan and cook until caramelized. De-glaze the pan with chicken stock.
2. Add the pulled turkey and heat for about 2 minutes, adding BBQ sauce until well-coated. Set aside.
3. Lay out four tortillas and layer with a small handful of cheese, warm turkey, and more cheese. Do not add the top tortilla yet.
4. In a clean pan, heat 1 Tbsp. oil over medium-high heat and place your first topped tortilla in the pan. Cook until the bottom is golden brown. Remove from heat, and grill one of the four remaining un-used tortillas until golden brown, then place on top of the grilled, topped tortilla. Repeat for the next three and serve immediately.

Recommended Knife:
WÜSTHOF CLASSIC 8" Cook's Knife



*Compliments of
Chef Mike*



Quality - Made in Solingen/Germany