

Crazy Quesadillas

Day 1

Tortillas:

- 1 ½ c. flour
- 4 Tbsp. shortening
- ½ tsp. baking powder
- ½ c. warm water
- ½ tsp. salt

Making the tortillas:

1. In mixing bowl place flour, baking powder and salt. Use a pastry blender to cut in the shortening till crumbly.
2. Add a little water at a time and stir with fork till the dough sticks together.
3. Form the dough into 6-8 spheres, so everyone has two pieces of dough.
4. Lightly flour the clean counter and rolling pin. Roll out into a big circle big enough to cut out dough the size of a plastic shortening-can lid, or the smallest circle on the pastry sheet. Place un-cooked tortillas in plastic baggies layered between wax paper, so they don't stick together. Label with period number and kitchen number and refrigerate.

Day 2

Assembling the quesadillas:

1. Heat griddle or frying pan, then place dough in and cook on the dry pan until dough is lightly browned and "blistered." Let cool on cooling rack.
2. Put skillet on burner.
3. Turn the burner to medium heat.
4. Sprinkle half of the cheese over tortilla.
5. Top with one plain tortilla.
6. Cook over medium heat about three minutes or until cheese begins to melt.
7. Use turner to turn quesadilla over.
8. Cook two minutes more.
9. Use turner to remove quesadilla from skillet.
10. Turn off burner.
11. Remove skillet from burner.
12. Use turner to remove quesadilla from skillet.
13. Use kitchen shears or pizza cutter to cut each quesadilla into six triangles.
14. Top with salsa and sour cream (optional).