

Quesadilla De Wisconsin

Servings: 48

Ingredients:

For 6 portions:

6 flour tortillas (8 inch diameter each)
2 1/4 cups (9 ounces) Wisconsin Colby cheese, shredded
1 cup Chorizo sausage, or breakfast sausage crumbled, browned, drained
18 slices jalapeño peppers, pickled, sliced, drained
1 1/2 cups (6 ounces) Wisconsin Monterey Jack cheese, shredded

For 48 portions:

48 flour tortillas (8 inch diameter each)
4 1/2 quarts (4 1/2 pounds) Wisconsin Colby cheese, shredded
1 1/2 quart Chorizo sausage, or breakfast sausage crumbled, browned, drained
144 slices (about 1 quart) jalapeño peppers, pickled, sliced, drained
3 quarts (3 pounds) Wisconsin Monterey Jack cheese, shredded

Cooking Directions:

Place tortillas on sheet pans lined with silicone paper. Sprinkle each tortillas as follows: 6 tablespoons Wisconsin Colby cheese; 2 tablespoons browned, drained sausage; 3 jalapeño slices, 1/4 cup Wisconsin Monterey Jack cheese.

Bake: Conventional oven 425° F for 7 to 10 minutes; Convection oven 400° F for 7 to 10 minutes. Cut into pieces for serving. Suggested garnishes include; dairy Sour Cream, tomatoes, additional slices of jalapeño pepper, cilantro.



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