

U The Lexingtonienne U

BBQ PORK QUESADILLA

- 2 T butter, divided
- 1 bunch scallions, chopped (white and dark green parts)
- 1 small can diced green chilies (hot or mild, your choice), drained
- Carnitas (or any leftover meat such as beef shortribs, a pot roast, or roast or grilled chicken)
- BBQ sauce to taste
- Hot sauce (such as Cholula or Tabasco) to taste
- Burrito-size tortillas
- Store-bought "Authentic" Mexican shredded cheese (I used Kraft and was impressed)
- Salsa
- Sour cream

Melt 1 T butter in a heavy skillet over medium-high heat. Add scallions and cook for about 1 minute. Add chilies and cook for another minute. Add pork, cooking until heated through. Add BBQ sauce and hot sauce, a little at a time, until you're happy with the blend.

Melt remaining butter on a griddle over high heat, brushing to distribute evenly and lightly. (If you don't have a griddle, you could use a large skillet.) Place one tortilla on the griddle. Sprinkle cheese over half the tortilla, then evenly distribute a layer of pork. Sprinkle generously with more cheese and fold tortilla in half. Cook for about 2 minutes or until the bottom begins to brown, then flip over and repeat.

Cut into 4 pieces and serve with salsa and sour cream.

