

BBQ Brisket Quesadilla

Ingredients

3 oz. smoked brisket
1/4 cup jalapeño peppers (sliced thin)
1 cup sharp cheddar cheese (shredded)
2 oz. Marzetti™ Honey Barbecue Wing Sauce (divided)
1/4 cup red onion (julienned thin)
1/2 cup dill pickle slices
For the Brisket:
9 lbs. brisket
3/4 gal. Marzetti™ Honey Barbecue Wing Sauce

Marzetti Products



Marzetti Honey Barbeque Sauce 1 Gallon Bottle

Preparation

1. For the Brisket:

Remove brisket from smoker and pull the meat apart.

- Blend with ¾ gal. of Marzetti[™] Honey Barbecue
 Wing Sauce and bottle up remaining sauce.
- 3. **Procedure:** Build the quesadillas by laying out the tortilla shells.
- 4. Layer the shredded cheese, brisket, red onion, pickles and jalapeños.
- 5. Finish with more shredded cheese and top with another tortilla shell.
- Cook on a flat top griddled set to 350°F for 5 minutes per side, or until the shells are golden brown and the cheese has melted.
- 7. Cut the quesadillas into eight pieces, drizzle with $\frac{1}{2}$ oz. of the remaining sauce, arrange and garnish as desired.

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