



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 3/4 gal. of **Marzetti™ Honey Barbecue Wing Sauce** and bottle up remaining sauce.
- 3. Procedure:**
Build the quesadillas by laying out the tortilla shells.
- Layer the shredded cheese, brisket, red onion, pickles and jalapeños.
- 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.
- Cut the quesadillas into eight pieces, drizzle with 1/2 oz. of the remaining sauce, arrange and garnish as desired.