



Texan Campfire Quesadillas

By Dylan Sabuco

Prep Time 2 / Cook Time 20 / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

toast: to brown and crisp food in a heated skillet or oven, or in a toaster.

Equipment

Ingredients

Texan Campfire Quesadillas

- 1 to 1 1/2 C shredded cheddar cheese, or a blend of your choice **** (for DAIRY ALLERGY sub dairy-free shredded cheddar cheese, like Daiya)****
- 1/2 tsp salt
- 1 pinch of black pepper
- 1/2 tsp cumin
- 1/2 tsp garlic powder
- 12 corn or flour tortillas **** (for GLUTEN ALLERGY use corn tortillas)****

Food Allergen Substitutions

Texan Campfire Quesadillas

Dairy: Substitute dairy-free shredded cheddar cheese, like Daiya brand, for cheddar cheese in Quesadillas.

Gluten/Wheat: Use corn tortillas (not flour tortillas) for Quesadillas.

Instructions

Texan Campfire Quesadillas

measure + mix

Measure and combine **1 to 1 1/2 cups shredded cheddar cheese, 1/2 teaspoon salt, 1 pinch of black pepper, 1/2 teaspoon cumin,** and **1/2 teaspoon garlic powder** in a medium bowl. Set this bowl aside while you heat up a large skillet and gather the tortillas.

toasting tips

Make sure your skillet is dry; oil and water in the skillet will lead to a less than golden brown result. It is important for these quesadillas to be toasty and brown (almost like you made them on a campfire).

layer + toast

Build the quesadilla in the skillet on medium low heat. Lay down as many tortillas in the skillet as will fit, making sure not to overlap. Then, add 2 to 3 tablespoons of the cheese and spice mixture to each tortilla. You can fold these tortillas in half to shape the quesadillas like a half moon, or lay another tortilla over the top of each one and press down with a spatula. After you have assembled as many quesadillas that will fit in the skillet, cook them for 4 to 5 minutes before flipping the quesadillas over and cooking for 2 more minutes on the other side.

melt + serve

Make sure each quesadilla is golden brown and toasty on both sides before serving with a scoop of Classic Cowboy Craveable Caviar (see recipe)! Enjoy y'all!

Featured Ingredient: Tortilla!

Hi! I'm Tortilla!

"Hola! I'm a corn tortilla and a staple of Latin American cuisine, going back thousands of years. Mexicans and Central and South Americans use me like people in other countries might use other types of bread. They sop up sauce and soup with tortillas, put meat, eggs, veggies, and fruit on me and in me, and I'm an essential part of many dishes."

History & Etymology

A tortilla is a flat, round, unleavened bread made from corn or wheat flour. It is one of the oldest foods of Central and South America.

Mesoamericans began domesticating corn and other crops around 7,000 BCE. As a result, corn became a

staple, and the people from Oaxaca in Mexico may have started making corn tortillas sometime from 1500 to 500 BCE. There is evidence of corn tortillas in Mesoamerica from 500 BCE. The starch in corn supplied the necessary energy for the people; corn of that day also contained protein and a little fat. Though corn was sometimes eaten raw on the cob, it was primarily stored dry and ground into cornmeal to make masa or corn dough.

The invention of masa, or corn dough, happened when the native people of Mexico discovered that soaking corn kernels in lime solution would loosen the kernel skins, which made masa possible. This process, called nixtamalization, also makes the corn easier to grind and stick together and improves the nutritional value and taste of the corn. In addition, it changes the structure of the proteins and carbohydrates of the corn and makes the ground grains stick together to form masa.

The original name of tortillas, "tlaxcalli," came from the Aztecs. Tortilla means "little cake" and comes from the Spanish word "torta," which means "round cake." Spanish conquerors in Mexico named tortillas.

Traditional Method of Making & Cooking

The traditional way of making tortillas is to grind the soaked kernels into masa on a stone slab. The masa can be white, yellow, or any color the raw corn is, but more importantly, consistency is key. The ingredients are simple, but the tortillas will not be perfect if the water temperature is not just right or not the correct quantity. Once the masa consistency is ideal, place a golf-ball-size amount between wet hands and pat it into a flat thin pancake. This way of making tortillas is still followed by some people today.

After pressing the masa into thin pancakes, quickly fry them on a "comal" or griddle, typically without oil. As they cook, the tortillas will puff up in spots (these spots deflate once you remove the tortilla from the heat).

There are three colors of maize dough in Guatemala and Mexico for making tortillas: white, yellow, and blue (also called black) maize.

How to Eat

Tortillas are best eaten warm and straight off the comal (griddle). If you don't have access to fresh tortillas, warm them before eating, either in the microwave, oven, or stovetop. Besides quesadillas, tortillas are used for making tacos, enchiladas, chilaquiles, huevos rancheros, sopapillas, and chips, of course!

Nutrition

Corn tortillas contain an impressive amount of fiber, which is necessary to keep our digestive tracts in good shape.

Corn tortillas also have phosphorus. Our bones require phosphorus to regenerate, and so do our red blood

cells. Phosphorus helps to keep our blood at just the right pH level.

Corn tortillas are also a good source of magnesium, which supports muscle and nerve function. It also contributes to bone and heart health.