

# *From the kitchen of Mrs. Saint Nick*



## *Christmas Quesadillas—Makes Six*

### Ingredients

1 dozen large flour tortillas

1 cup softened butter.

1 15-ounce jar cherry peppers, seeded and chopped (they're a nice mixture of red and green)

½ pound Mozzarella Cheese, grated

¾ pound Jack Cheese, grated

### Directions

Butter tortillas on both sides. Cut silver foil squares large enough for wrapping tortillas. Place 1 tortilla on a foil square. Sprinkled with 1/6<sup>th</sup> of cheese mixture and 1/6<sup>th</sup> chopped peppers. Top with another tortilla and wrap securely with the foil. Repeat with remaining tortillas. Freeze the wrapped tortillas and heat at a later time. Remove from freezer several hours before serving. Preheat oven to 350. Bake for 10 minutes, then open foil and bake for 5 more minutes to crisp the Quesadillas. Cut into pie-shaped wedges. These are great served plain or with Guacamole for dipping.

To Make Guacamole, mash pulp from one large avocado, add juice of ½ lemon, 2 tablespoons minced onion and 1 large clove garlic minced. Add some chopped tomato or pimento if you want it to match the holiday.

