

# SPICY BEEF QUESADILLA

**SLOW COOKED SHREDDED BEEF QUESADILLA WITH BLUE CHEESE, STOUT CARAMELIZED ONIONS AND HORSERADISH SOUR CREAM - PERFECT WITH A SUNDAY BLOODY MARY!**



**3 1/2 HOURS**

*PREPARING TIMES*



**6 PEOPLE**

*PORTIONS*



**SERVED HOT**

*SERVICE TYPE*



## THE INGREDIENTS :

### Slow Cooked Shredded Beef:

2 lbs. Beef Chuck or Brisket, trimmed of fat  
4 tbsp. Lawry's Seasoning Salt  
2 tbsp. Your Preferred Hot Sauce  
4 Cups Water

### Stout Caramelized Onions

2 lg. Yellow Onion, Julienne  
12 oz. Guinness Stout  
2 tbsp. Butter, Unsalted  
1 TT Salt & Pepper

### Horseradish Sour Cream

1 Cup Sour Cream  
2 tbsp. Horseradish, Prepared *(Plus more if you wish)*  
1 tsp. Celery Salt  
1 tsp. Black Pepper, ground

### For the Quesadillas

6 ea. Large (12") flour tortillas *(or 12 6" minis)*  
2 tbsp. Oil, canola or vegetable  
12 tbsp. Blue Cheese, Amablue  
1 batch Stout Caramelized Onions, *divided into 6 portions*  
1 batch Slow Cooked Shredded Beef, *divided into 6 portions*

## COOKING STEPS :

- Season the Brisket with the seasoning salt. Place the roast in a crock pot. Pour in the water and hot sauce. Bring to High Temp. Let slow cook for three hours until fork tender.
- While the beef is cooking, simmer the onions with the butter and salt & pepper until they start to turn brown. Add the stout in small amounts to keep the onions from sticking and burning.
- Remove the onions from the pan when nice and caramelized and all the stout is gone. Adjust seasoning with salt & pepper if needed.
- While the onions are cooking, combine the Horseradish with the Sour Cream and season with salt & pepper.
- In a large skillet or griddle, add a tsp. of oil and then lay the tortilla on top. Sprinkle with 2 tbsp. Blue Cheese, Stout Caramelized Onions and then the Beef. Fold the tortilla in half and press down gently.
- Flip the half moon to finish browning on the other side. Remove from pan when the cheese is melted. Repeat with the remaining ingredients...
- Cut each quesadilla into quarters and top with the horseradish sour cream.

*chef Jason Littlefield*

