



Quesadilla

NIBBLEDISH CONTRIBUTOR

Ingredients

- All-Clad 12" frying pan (\$130) - Wüsthof 8" chef's knife (\$110) - Boo's Blocks cutting board (\$75) - Wedgwood dinner plate — Seville pattern only, please! (\$75) - Quesadillas
- Vegetable oil - Sour cream

Instructions

I think there was another food ingredient, but I don't remember what it is. Just use whatever. But, it is very, very important that this dish **ONLY** be made with an All-Clad frying pan! Please! Put the tortillas in the pan with the oil. Turn the stove heat up to burning. Cook the tortillas and the ingredients. When there done, cut them up into diagonal/round slices (kind of). Warm the dinner plate in the stove (do not make the mistake I did and serve them on a cold plate!). Place food on the Wedgwood dinner plate and smear a little with sour cream. If you have any garde manger experience a taco-dip aspic would be a fine first course. For wine pairing I suggest a Beaujolais.