

# Tomatillo Quesadillas

<u>Amount</u>	<u>Ingredients</u>	<u>Yield:</u>
1 lb	Tomatillos	
5 tbsp	Lime juice	
4 tbsp	Pectin	
1 cup	Sugar	
½ cup	Honey	
¼ tbsp.	Butter	
1 pkg	Corn tortilla shells, soften	
4 cups	Mozzarella, shredded	
3 whole	Jalapeños, sliced	
2 cups	Sour cream	
2 tbsp	Lime juice	
2 tsp	Lime zest	
¼ cup	Mint, chiffonade	

## Method:

### *Making the Jam*

1. Cook the tomatillos and lime juice under medium heat, covered in a medium sized pot, for 5 minutes.
2. Turn off the fire and blend the tomatillos in the blender.
3. Pour the blended tomatillos back into the pot and whisk in the pectin, while the tomatillo salsa is simmering,
4. Next, whisk in the sugar, honey, and butter and allow the mix to cook for 1 minute.
5. Cool the jam immediately in the desired container.

### *Forming the Quesadilla*

1. Take one tortilla shell. On one half add a thin layer of the jam, followed by the sliced jalapenos, and top with the mozzarella.
2. Fold the empty half on top of the half with the fillings
3. Cook the quesadilla in a hot saute pan with 1 tbsp of vegetable oil.
4. After the oil heats up for 20 seconds add the quesadilla and turn down the heat to medium.
5. Allow the cheese to melt and each side to get golden brown in color, about 2 minutes per side.
6. Allow the quesadilla to rest for 1 minute.
7. Garnish with mint before serving.

### *Lime Sour Cream*

1. Take the sour cream and mix it with the lime juice, the lime zest, salt, and black pepper.

Adapted from: [earthyfeast.com](http://earthyfeast.com)

## Succotash Fritters with Roasted Garlic Aoli

<u>Amount</u>	<u>Ingredients</u>	<u>Yield:</u>
¼ cup	Sugar snap peas, sliced on a bias	
1 cup	Cherry tomatoes, quartered	
1 cup	Okra, sliced rounds	
1 tbsp	Corn Starch	
1/3 cup	Red onion, diced	
¼ cup	Parsley, chopped	
1 tbsp.	Dill, dried	
2 large	Eggs	
1 cup	Corn, cooked	
1 cup	All-purpose flour	
¼ cup	Corn meal	
1 ½ tsp	Baking powder	
1 tbsp	Salt	
4 tsp	Black pepper	
4 tsp	Onion powder	
4 tsp	Garlic powder	
2 tsp	Chili powder	
2 tsp	Cayenne pepper	
¼ cup	Parmesan cheese	
As needed	Vegetable oil	
½ head	Garlic, roasted	
4 cups	Mayonnaise	
1 tbsp	Lemon juice	
1 tsp	Salt	
1 tsp	Black pepper	
¼ tsp	Quarter Mile Runnin Hot- hot sauce (optional)	

## **Method:**

2. Mix the vegetables together and toss with ½ tbsp. of salt and 1 tsp of black pepper (before adding the okra, toss it with corn starch).
3. Mix the flour, corn meal, baking powder, salt, black pepper, onion powder, garlic powder, chili powder, and parmesan cheese together in a separate bowl.
4. Combine the dry mix, mixed vegetables, and eggs together.
5. Take 3 oz of the mix and form round, flat pancakes.
6. Cook the pancakes in a hot pan with about 1 tbsp of vegetable oil, over medium heat.
7. Cooking the fritters until they are golden brown on both sides (about 2-3 minutes on medium low heat) and cooked through the middle.

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3 whole	Jalapeños, sliced	
2 cups	Sour cream	
2 tbsp	Lime juice	
2 tsp	Lime zest	
¼ cup	Mint, chiffonade	

## Method:

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3. Pour the blended tomatillos back into the pot and whisk in the pectin, while the tomatillo salsa is simmering,
4. Next, whisk in the sugar, honey, and butter and allow the mix to cook for 1 minute.
5. Cool the jam immediately in the desired container.

### *Forming the Quesadilla*

1. Take one tortilla shell. On one half add a thin layer of the jam, followed by the sliced jalapenos, and top with the mozzarella.
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4. After the oil heats up for 20 seconds add the quesadilla and turn down the heat to medium.
5. Allow the cheese to melt and each side to get golden brown in color, about 2 minutes per side.
6. Allow the quesadilla to rest for 1 minute.
7. Garnish with mint before serving.

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1. Take the sour cream and mix it with the lime juice, the lime zest, salt, and black pepper.

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1 cup	Cherry tomatoes, quartered	
1 cup	Okra, sliced rounds	
1 tbsp	Corn Starch	
1/3 cup	Red onion, diced	
¼ cup	Parsley, chopped	
1 tbsp.	Dill, dried	
2 large	Eggs	
1 cup	Corn, cooked	
1 cup	All-purpose flour	
¼ cup	Corn meal	
1 ½ tsp	Baking powder	
1 tbsp	Salt	
4 tsp	Black pepper	
4 tsp	Onion powder	
4 tsp	Garlic powder	
2 tsp	Chili powder	
2 tsp	Cayenne pepper	
¼ cup	Parmesan cheese	
As needed	Vegetable oil	
½ head	Garlic, roasted	
4 cups	Mayonnaise	
1 tbsp	Lemon juice	
1 tsp	Salt	
1 tsp	Black pepper	
¼ tsp	Quarter Mile Runnin Hot- hot sauce (optional)	

## **Method:**

2. Mix the vegetables together and toss with ½ tbsp. of salt and 1 tsp of black pepper (before adding the okra, toss it with corn starch).
3. Mix the flour, corn meal, baking powder, salt, black pepper, onion powder, garlic powder, chili powder, and parmesan cheese together in a separate bowl.
4. Combine the dry mix, mixed vegetables, and eggs together.
5. Take 3 oz of the mix and form round, flat pancakes.
6. Cook the pancakes in a hot pan with about 1 tbsp of vegetable oil, over medium heat.
7. Cooking the fritters until they are golden brown on both sides (about 2-3 minutes on medium low heat) and cooked through the middle.



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¼ cup	Mint, chiffonade	

## Method:

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4. Next, whisk in the sugar, honey, and butter and allow the mix to cook for 1 minute.
5. Cool the jam immediately in the desired container.

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5. Allow the cheese to melt and each side to get golden brown in color, about 2 minutes per side.
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¼ cup	Parsley, chopped	
1 tbsp.	Dill, dried	
2 large	Eggs	
1 cup	Corn, cooked	
1 cup	All-purpose flour	
¼ cup	Corn meal	
1 ½ tsp	Baking powder	
1 tbsp	Salt	
4 tsp	Black pepper	
4 tsp	Onion powder	
4 tsp	Garlic powder	
2 tsp	Chili powder	
2 tsp	Cayenne pepper	
¼ cup	Parmesan cheese	
As needed	Vegetable oil	
½ head	Garlic, roasted	
4 cups	Mayonnaise	
1 tbsp	Lemon juice	
1 tsp	Salt	
1 tsp	Black pepper	
¼ tsp	Quarter Mile Runnin Hot- hot sauce (optional)	

## **Method:**

2. Mix the vegetables together and toss with ½ tbsp. of salt and 1 tsp of black pepper (before adding the okra, toss it with corn starch).
3. Mix the flour, corn meal, baking powder, salt, black pepper, onion powder, garlic powder, chili powder, and parmesan cheese together in a separate bowl.
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4 cups	Mayonnaise	
1 tbsp	Lemon juice	
1 tsp	Salt	
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¼ tsp	Quarter Mile Runnin Hot- hot sauce (optional)	

## **Method:**

2. Mix the vegetables together and toss with ½ tbsp. of salt and 1 tsp of black pepper (before adding the okra, toss it with corn starch).
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