
Pear-Brie Quesadillas

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

Servings: 6

6 six-inch diameter soft flour tortillas

3 ripe Bartlett pears

1 tablespoon fresh lemon juice

1 bunch cilantro or basil, shredded

1 small wheel Brie or Camembert cheese, medium-ripe

sprig of cilantro (for garnish)

Slice the pears thinly and sprinkle with fresh lemon juice.

Cut the cheese into 1/4-inch slices.

Place one tortilla in a six-to-eight inch saute' pan over medium-low heat. When it feels a bit warm, lay overlapping slices of pear, cilantro and Brie on it. Top with another tortilla. Heat another 30 seconds or so.

Cut into wedges. Serve, garnished with a "fan" of thinly sliced pear and a sprig of cilantro.

Appetizers

Per Serving (excluding unknown items): 50 Calories; trace Fat (5.4% calories from fat); trace Protein; 13g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1 Fruit.