

Main/App:

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## BBQ Chicken Quesadillas with Smokey Onion Dip



Serves 4 Football Fans as an APP; 2 as a meal

### Ingredients

#### FOR THE DIP:

- 1 whole Smoked Onion
  - 1 cup Mayonnaise
  - .5 cup Sour Cream
  - 2 teaspoons Worcestershire
  - .5 teaspoon Salt
  - .25 teaspoon Black Pepper
  - .25 teaspoons Liquid Smoke
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#### FOR THE QUESADILLAS:

- 8 Flour Tortillas
- .5 cup BBQ Sauce
- 2 cups Shredded Sharp Cheddar Cheese
- 1 cup Thinly Sliced Red Onion
- 2 cups Shredded Chicken

### Preparation Instructions

For the dip:

Pulse smoked onion in a food processor until finely chopped. Mix with remaining ingredients.

Add more salt and pepper if needed. (Or substitute a regular onion, sauteed until soft, and add 1/4 teaspoon extra liquid smoke.) For the quesadillas: Spread one side of a tortilla with bbq sauce. (The back of a spoon works well.) Layer on cheese, red onion, chicken, and more cheese.



# Gameday Recipes

Spread bbq sauce on another tortilla and place sauced side down on top of the quesadilla.

(You want the inside of tortillas spread with bbq sauce.)

Cook over medium high heat in a skillet or on a griddle.

Cut in wedges and serve hot.