

## Monterey Jack and Jalapeno Pepper Quesadillas

(12 appetizer servings)

### Ingredients:

5 tbsp. butter

3 cups grated Monterey Jack cheese

8 10"-diameter flour tortillas

4 oz. slices prosciutto, chopped

3 thinly sliced Jalapeño peppers

salt and pepper

### Directions:

Melt 1 tbs. butter in heavy medium skillet over medium heat. Add peppers, sauté until soft. Remove from heat. Set aside. Preheat oven to 350°. Sprinkle cheese over half of each tortilla, dividing equally. Sprinkle prosciutto and sautéed peppers over cheese. Season with salt and pepper. Fold other half of each tortilla over cheese mixture. Melt remaining butter and brush on tortilla and on heavy large skillet. Cook quesadillas until brown spots appear (about 2 minutes per side), brushing skillet with butter between batches. Transfer quesadillas to large baking sheet and bake about 5 minutes. Transfer quesadillas to work surface. Cut each into six triangles, arrange on platter; serve hot.

**Suggested Wines:** Riunite D'Oro

