

# BBQ Chicken and Pineapple Quesadillas

serves 6

3/4 cup freeze dried onion flakes (rehydrated with 1/3 cup water)  
2 (12.5 oz) cans chicken, drained and chopped  
2 (20 oz) cans pineapple tidbits, drained  
3 TBS Shirley J BBQ Sauce mix, or bottled BBQ sauce  
1 tsp Emeril's Essence (or other cajun spice)  
1 cup freeze dried cheddar cheese (with 1/2 cup cold water for rehydrating)

## Flour Tortillas #2

2 1/2 cups flour  
2 1/2 tsp. baking powder  
1 tsp. salt  
1/2 cup + 2 TBS lard (or vegetable shortening, although the recipe makes a point that lard tastes better)  
1 cup hot water

## Making the tortillas

Combine flour, baking powder and salt in a large bowl and stir together. Add spoonfuls of lard or shortening, then use a pastry cutter to combine the ingredients. Cut mixture until it resembles coarse crumbs.

Slowly pour in the hot water, stirring to bring mixture together. Lightly knead the dough inside the bowl (it will be sticky at first), about 30-40 times, until it becomes a cohesive ball of dough and less sticky. Cover with a tea towel and allow to rest for one hour.

Roll into ping pong sized balls, place on tray, cover with a tea towel, and allow to rest for another 20-30 minutes.

When you're ready to make the tortillas, heat a dark or cast iron griddle to medium/medium high heat. One by one, roll out the balls of dough until thin, about 6-8 inches in diameter. Put the tortillas on the griddle and cook each side for 20-30 seconds, removing while the tortillas are still soft but slightly brown in spots. Remove and stack tortillas, cover with a towel to keep warm.

## Continuing the Recipe

Rehydrate the onion with water. Rehydrate the cheese and set aside. In a skillet, cook the chicken with the onions and add the BBQ sauce mix (mixed with a little water) or BBQ sauce. Sautee until chicken is somewhat browned and transfer to a plate. Cook pineapple, until juices are evaporated. Assemble the quesadillas by spooning four of the tortillas with BBQ chicken mixture topped with pineapple and cheese. Top with another tortilla and place on the skillet to crisp, until cheese is melted. To turn, use two "pancake flipper" type utensils, sandwiching one quesadilla at a time between them both. Cut quesadillas into four wedges and serve.