

## Crab Quesadillas

### *Ingredients*

*Serves 8*

1 bunch green onions finely chopped  
2 tablespoon minced fresh cilantro  
1 jalapeno pepper, seeded and finely chopped  
½ pound picked, fresh Dungeness crabmeat  
1 cup shredded Monterey Jack cheese  
4-10-inch flour tortillas  
2 tablespoons light cooking oil  
Garnishes:  
1 thinly sliced avocado  
Sour cream  
Red or green salsa

### *Procedure*

1. Rinse the picked crabmeat in cold water to remove any briny taste. Drain and pat dry.
2. Mix together green onions, cilantro, jalapeno pepper and crabmeat.
3. Place a large frying pan over medium heat for 1 minute. Add 1 tablespoon of oil and when hot, add 1 tortilla. Immediately cover the tortilla with 1 cup of the shredded cheese followed by the crabmeat mixture. Place a second tortilla on top of the filling and press down to seal.
4. Cook the quesadilla until the bottom tortilla begins to brown and the cheese starts to melt. Carefully turn the quesadilla over and cook until the cheese begins to bubble and the other tortilla turns a light brown. (10-inch quesadillas can be hard to turn. I slide the quesadilla from the frying pan onto a plate, place another plate on top of the first, flip it, and slide it back into the pan. No broken tortillas; no filling on the floor.)
5. Place the quesadilla on a wooden serving board and cut into 16 equal wedges. Serve immediately with garnishes of avocado, sour cream, and red or green salsa. Repeat the process with the remaining ingredients for a second quesadilla.