

Asparagus Quesadillas

*from **In Our Grandmothers' Kitchens***

Ingredients:

canola or peanut oil as needed for light frying
1/4 red onion, thinly sliced
1/2 pound asparagus, cut into 1-inch pieces and blanched for 1 minute
lots of freshly ground pepper
4 small flour tortillas
1/2 to 1-1/2 cups grated cheese (cheddar, Monterey Jack, or a blend)
4 slices Prosciutto (optional but good)
chopped cilantro to taste (ditto)

Instructions:

In a small saucepan heat a small amount of oil and sauté the slices of onion until they brown around the edges—about 10 minutes over low to medium heat. Stir in the asparagus, and toss for a minute or two. Grind pepper over the combination and toss again. Remove from heat.

In a larger pan or griddle place a small amount of additional oil and let it heat up. Place the first tortilla in the oil, let it heat for just a moment, and then flip it over. Toss on cheese to taste plus a quarter of the asparagus mixture.

At this point you may add a slice of Prosciutto (for a sort of Italian-American quesadilla) or a little cilantro (for a more Mexican-American quesadilla). Or you may leave well enough alone.

Fold the tortilla in half to seal the quesadilla, and make sure it is brown on both sides.

Remove it from heat and keep it warm while you repeat the process with the remaining tortillas.

Serves 4.