

## Tagalong and Banana Quesadilla

A Tribute to Elvis's Famous Peanut Butter and Banana Sandwich

Jefferson Community & Technical College Culinary Arts Program



Makes 2 Quesadillas - cut into 8 pieces each – Total 16 Wedges

### **Ingredients:**

4 ten- inch flour tortillas

6 Girl Scout Tagalong Cookies

3 tbsp smooth peanut butter

2 ripe bananas

Oil or bacon grease

### **Directions:**

Put the Tagalong cookies in a food processor and pulse until the cookies are roughly chopped. Put the ground up Tagalongs in a bowl and add the peanut butter. Stir to combine. Put the peeled bananas in the food processor (or you can rough chop the banana). Pulse the banana mixture until they are roughly chopped. Do not puree the bananas till smooth.

Take two of the flour tortillas. Put on a flat service. Spread half the Tagalong mixture on each of the Flour tortillas. Spread over the entire tortilla. Top the tagalong tortilla with half of the banana spread. Put the other two plain tortillas on top. Heat a 12 inch skillet on Medium till hot. Add 1 tsp oil or bacon grease (Elvis used bacon grease) and heat. Add Quesadilla. Cook until golden brown on the bottom. Flip the Quesadilla over and brown other side. Remove to cutting board. Cool slightly and cut into 8 triangles.

*desserts first*

