

Mango & Brie Quesadillas w/Sour Cream & Lime Dip

Yield: 4-6 servings (2 as complete meal)

LIME DIPPING SAUCE

- 1/4 cup sour cream or plain yogurt
- 2 tablespoons freshly squeezed lime juice
- 1/4 teaspoon salt

Blend sour cream, lime juice and salt with a fork until the mixture is smooth. Transfer to a small decorative bowl or teacup and refrigerate.

QUESADILLAS

- 4 (8") flour tortillas (available in all grocery stores, but sometimes hidden in the refrigerated or frozen food section)
- 1 ripe Mango, peeled and very thinly sliced
- (possible substitute: pear or papaya)
- 1 serrano chile, or 2 jalapeno chiles, minced
- 2 scallions (green onions), trimmed and diced
- 1/2 cup lightly packed fresh cilantro leaves, chopped
- 8 Oz. Brie or Camembert, sliced into as thin as possible strips (works best when very cold; rind removal optional)

Mix chiles, scallions and cilantro in a bowl.

After warm-up to 3 (orange light off) set temperature to 9.

When reached, place 1 tortilla onto the dry cooking center and bake from both sides until it just begins to brown. Move tortilla into the warming area and repeat with the others. (If your tortilla expands like a blowfish, poke it with a fork to release the hot air.) Leave last one in the center.

Reduce heat to 8, place a couple of cheese strips on the tortilla (glue for the mango) and spread half of the mango slices evenly over that. Top with chile, scallions, cilantro and cover with Brie strips. Place a second tortilla on top, apply gentle pressure from the top, and cover with a domed pan lid (glass frying pan lid works fine). Cook for 2-3 minutes or until cheese begins to melt. Carefully flip Quesadilla over, re-cover and continue cooking for another 2-3 minutes.

Transfer Quesadilla to a large, flat plate or board, let sit for 1 minute. Then slice into 6 or 8 wedges (like a pizza) with a very sharp knife and serve immediately. Repeat process with the remaining ingredients.

When done, switch Cook-N-Dine off.