VEGETARIAN QUESADILLAS

Created by Billy Hahn, Executive Chef, Jake's Famous Crawfish Restaurant

1 teaspoon oil
6-8 small flour tortillas
1/4 cup ripe avocado, mashed
1 cup artichoke hearts, chopped
4 tablespoons green chilies, sliced
8 oz. Tillamook White Extra Sharp Cheddar, shredded
1/2 cup sour cream
1 1/2 cups salsa

1. Heat oil at low to medium heat in pan large enough to fit flat tortilla.
2. Spread avocado, artichoke hearts and chilies evenly on tortilla, then add cheese.
3. Place another tortilla on top and brown as cheese melts. Flip tortilla over using large spatula and repeat heating process.
4. Cut finished tortilla into 4 to 6 pie shaped pieces. Top with a dab of sour cream and salsa on each slice.

SERVES 4
**SMOKED SALMON DIP**

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- 8 oz. smoked salmon
- ¼ cup mayonnaise
- ¼ cup cream cheese
- 6 oz. Tillamook White Extra Sharp Cheddar, shredded
- 1 tablespoon fresh dill, chopped
- Tortilla chips or crackers

1. Preheat oven to 400 degrees.
2. Crumble fresh smoked salmon in small pieces in mixing bowl (check for and discard any bones).
3. Add mayonnaise, softened cream cheese and cheddar. Mix well so flavors are blended together. Fold in chopped dill.
4. In an oven-proof dish, spread mixture evenly and bake for 10 minutes. Or, microwave until mixture is hot to touch.
5. Serve with choice of tortilla chips or crackers on the side.

SERVES 4
BEER CHEESE SOUP

4 tablespoons butter
4 tablespoons milk
3 cups milk
3/4 cup dark beer
1 tablespoon garlic, minced
Salt and pepper to taste
1 teaspoon crushed red chilies, chopped
2 cups Tillamook Extra Sharp Cheddar, shredded

2. Heat milk in sauce pan until it is just ready to boil. Add garlic, salt and pepper and crushed chilies. Stir mixture until just before boiling.
3. Add half of flour/butter mixture (Roux) and stir with wire whisk until at a low simmer. Additional Roux may be added to thicken. Stir constantly to avoid burning.
4. Turn down heat and add cheese and beer. Stir to allow cheese to melt. Texture should be smooth to the touch. May be reheated on low temp. (**Do not boil**.)

SERVES 4