

## Blue Cheese Walnut Quesadilla with Cranberry Cherry Salsa

Makes 16 - 20 appetizers

¾ cup blue cheese (I like Point Reyes)  
½ cup walnuts, toasted and chopped  
1 cup prepared cranberry sauce\*  
½ cup dried cherries, diced small  
Four 6-7" tortillas (I like blue corn tortillas)  
Olive oil  
Candied Walnuts for garnish

In a bowl combine the cranberry sauce with cherries and set aside. Sprinkle one tortilla with crumbled cheese & walnut. Cover with another tortilla. Lightly brush oil onto nonstick skillet. On medium heat, sauté (or bake) till cheese melts and tortilla is soft and lightly browned. Cover your sauté pan to make this happen faster. Cut into wedges and garnish with cranberry salsa and a candied walnut.

\* For cranberry sauce, I use the standard recipe: 1 bag cranberries, 15 tablespoons water, 1 tablespoon fresh orange juice, 1 cup sugar. Heat water and sugar till boiling, add berries, simmer a few minutes till cranberries pop. Chill. If too chunky for a garnish, blend ½ the mix in a food processor.