



FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Asparagus & Goat Cheese Quesadillas

MAKES 4-6 SERVINGS

QUESADILLAS

10 asparagus spears, bias-cut into ½-in. pieces

Vegetable oil

8 6-in. flour tortillas

¼ cup sour cream

½ tsp fresh lime juice

6 oz. goat cheese, crumbled

½ cup shredded Monterey Jack cheese

¼ cup Tomato Jam or tomato salsa

¼ cup crumbled queso fresco

Cilantro sprigs, for garnish

TOMATO JAM (Makes 2 cups)

2 lb. ripe Roma tomatoes, cored and chopped into 1-in. pieces

¾ cup red wine vinegar

½ cup sugar

¾ Tbsp kosher salt

1 tsp coarsely ground black pepper

1 Tbsp seeded and finely chopped jalapeño chile

INSTRUCTIONS

1. Tomato Jam: Combine all the ingredients in a Dutch oven. Bring to a boil over medium heat, stirring occasionally. Reduce the heat and simmer until thickened to a jam consistency (When a spoon is scraped across the bottom of the pot, it will leave a track that fills in slowly). Let cool. Use now or cover and refrigerate for up to 7 days.
2. In a medium pot of salted boiling water, cook the asparagus until bright green and tender, 2½ to 3 minutes. Drain and cool by running under cold water. Drain again.
3. Lightly oil a large skillet and place over medium heat. Cook 1 tortilla at a time for 1 minute on each side, or until lightly browned. Transfer to a plate with a square of waxed paper between each tortilla. Cover with a clean tea towel to keep warm.
4. In a small bowl, whisk the sour cream with the lime juice. Pour into a squeeze bottle or a small plastic bag with one corner cut off and set aside.
5. Preheat the broiler. Lightly oil a baking sheet. Place 4 tortillas on the baking sheet (or divide between two baking sheets) and divide the goat cheese, Jack cheese, and asparagus among them. Place under the broiler for about 3 minutes, or until the cheese begins to melt.
6. Remove from the broiler and top each tortilla with a second tortilla. Top each with a dollop of tomato jam, then use a spoon to spread it out. Sprinkle one-fourth of the queso fresco on top of each tortilla. Return to the broiler and cook until the tops of the tortillas begin to brown and the queso fresco gently melts (about 5 minutes). Remove from the oven.
7. Using a spatula, transfer the quesadillas to a cutting board and carefully cut each one into quarters. Place four quarters on each of 4 plates. Streak the entire quesadilla with sour cream in a zigzag fashion. Garnish with cilantro sprigs.