

Lake Trout Quesadillas

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Ingredients

4 ounces soft fresh New York goat cheese
2 tablespoons grated fresh horseradish or 1 tablespoon prepared horseradish
2 tablespoons sour cream
2 teaspoons chopped fresh dill
8 flour tortillas
4 ounces thinly sliced cooked lake trout
additional chopped fresh dill and dill sprigs

Preparation

Blend goat cheese, grated fresh horseradish, sour cream and chopped fresh dill in medium bowl. Season cheese mixture to taste with salt and pepper. Heat heavy large skillet over medium heat.

Add 1 tortilla to skillet and cook until brown spots appear, about 1 minute per side. Transfer to work surface. Spread 1 tablespoon of cheese mixture over tortilla. Top with 1 ounce of trout and sprinkle with additional chopped dill. Repeat with remaining tortillas, cheese mixture, trout, and dill.

*Cut quesadillas into wedges.
Garnish with dill sprigs and serve.*

Makes 4 servings

