

Bacon, Egg & Cheese Quesadillas

Yield: 4 servings

4 large (burrito-size) flour tortillas
½ lb. Farmland bacon
8 large eggs, slightly beaten
1 cup (4 oz.) Cheddar cheese, shredded
Salsa and/or sour cream (optional)

In a skillet, cook the bacon to desired crispness. Remove the cooked bacon to paper towels to drain. Remove all but about 1 tbsp. of the bacon grease. Add the beaten eggs to the pan. Cook and scramble the eggs until they are set and no longer runny. Remove the eggs from the heat.

Crumble the bacon. Preheat a griddle over medium-high heat.

Place a tortilla on the griddle. Spoon one-fourth of the eggs over half of the tortilla. Top with one-fourth of the bacon and one-fourth of the cheese. Fold the bare part of the tortilla over the top of the ingredients. Cook until the bottom begins to brown - carefully, flip the quesadilla over and continue to cook until the bottom browns and the cheese is melted. Remove from the griddle to a cutting board. Slice into 3-4 wedges. Repeat with remaining ingredients. Serve with salsa and/or sour cream, if desired.

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