



## **Lobster Quesadilla**

2 (1 1/2-pound) lobsters, par-boiled and split in 1/2 lengthwise  
Olive oil  
Salt and pepper  
8 cloves garlic, peeled and thinly sliced  
12 (8-inch) flour tortillas  
1 1/2 pounds brie, thinly sliced

**Cooking instructions:** Preheat grill to high. Brush the cut side of the lobster with oil and season with salt and pepper. Place the lobster on the grill, shell side down, and grill until lightly golden brown and just cooked through. Remove the meat from the lobster and coarsely chop.

Heat a tablespoon of oil in a small sauté pan on the grates of the grill. Add the garlic and cook until lightly toasted.

Place 4 tortillas on a work surface and divide half of the cheese, lobster, and garlic among the tortillas. Season with salt and pepper, to taste. Place another tortilla on top and then divide the remaining cheese, lobster, and garlic over top. Place the remaining tortillas on top to make 2-layer quesadillas. Brush tops of the tortillas with oil and then place the quesadillas on the grill, oiled side down. Grill until golden brown, about 2 to 3 minutes. Carefully flip the quesadillas over, close the cover of the grill, and grill until the cheese has melted, about 2 to 3 minutes longer. Remove from the grill, cut each quesadilla into quarters, and serve with the various toppings.

Try combining our Lobster Quesadilla with one of our salsa's or relishes.