

Cooking Contest Corner

Touchdown For Tailgaters

(NAPSA)—Tailgating has become a culinary spectacle, with fans of all ages cooking up a feast in stadium parking lots all across the country.

Now it's time for the second National H.J. Heinz Tailgate Recipe Contest. To enter, simply fill out an entry form at www.Heinz.com and submit your best tailgate recipe idea. The recipe must include one Heinz product in the mix. Entries must be postmarked by Tuesday, February 21, 2006, and received by Wednesday, March 1. The grand prize will include a \$1,500 cash award and an all-expenses-paid weekend in Pittsburgh with tickets to a Pittsburgh Steelers game.



Tailgating doesn't have to mean just burgers and franks.

Barbecued Chicken Quesadilla with Avocado Salsa

- 1 cup Jack Daniel's® Original No. 7 Recipe™ Barbecue Sauce
- 2 chicken breasts—boneless and skinless
- Salt and pepper to taste
- 3 6-inch flour tortillas
- ¼ cup grated Monterey Jack cheese
- ¼ cup grated white cheddar cheese

Avocado salsa:

- 1 ripe avocado—coarsely chopped
- 1 tablespoon finely chopped red onion
- 1 tablespoon minced jalapeno
- 2 tablespoons fresh lime juice
- Salt and pepper to taste

Prepare Jack Daniel's Barbecue Sauce to medium-high

heat. Brush the chicken with the barbecue sauce and season to taste with salt and pepper. Grill the chicken for about 4 minutes per side or until done. When the chicken is cool enough to handle, slice it and set it aside. Place 2 tortillas on an ungreased baking sheet. Spread ½ of the cheeses and the chicken on each tortilla and season to taste with salt and pepper. Stack the 2 layers, cover with the remaining tortilla. Brush the tortillas lightly with olive oil. Grill for 3 minutes on each side or until the tortillas are crisp and the cheese is melted. Cut into quarters and serve hot, garnished with the avocado salsa.

To make the salsa:

Combine all of the avocado salsa ingredients together in a bowl and season with salt and pepper.

Serves: 4 as an appetizer

TIP: Always add lemon or lime juice to any recipe with avocado. This will help prevent the avocado from turning brown in the recipe.