

Gruyere Rolls with Pecan-Chile Salsa

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1/4	cup	pecan
4		de arbol chiles
1	clove	garlic - unpeeled
		salt and pepper
4		flour tortilla - warmed
8	ounces	smoked gruyere cheese - 1/2" logs
1		pear - 1/4" slices
3	tablespoons	honey
		vegetable oil

Preheat a medium heavy skillet. Add the pecans, chiles and garlic, tossing until fragrant, about 3 minutes. Remove from heat and let cool slightly. Remove outer peel from garlic and remove stems from chiles. Transfer pecans, chiles and garlic, plus 1/3 cup water to a blender and blend until smooth. Season with salt and pepper.

Preheat oven to 400.

Place the tortillas on a work surface and top with 4 slices of cheese, 4 slices of pear and then drizzle with 2 tspns of honey.

Fold the sides of the tortilla over the filling and roll up. Secure with toothpicks then brush with oil

Place on a greased baking sheet and bake until crunchy, about 35 minutes. Cool, then serve with the pecan shile salsa.