

## Grilled Tortilla S'mores

- 4 6 inch Floured tortillas
- 4 Gram crackers
- 56 small marshmallows
- ¼ cup Simi sweet chocolate chips

1. Lay tortillas on a flat work surface
2. . Coarsely crumble one graham cracker (you may use food processer to crush crackers).
3. Sprinkle over half of each tortilla,
4. Top with 14 marshmallows and sprinkle with chocolate chips (butterscotch chips can be subtitled for chocolate chips)
5. Spray or sprits or brush each side of tortilla with a light amount oil or butter .
6. Grill each side 2-3 minutes or until tortillas are crispy and golden and chocolate chips are partially melted.
7. Cut into triangles and serve.

Other ideals use peanut butter or hazel nut spread on tortillas .