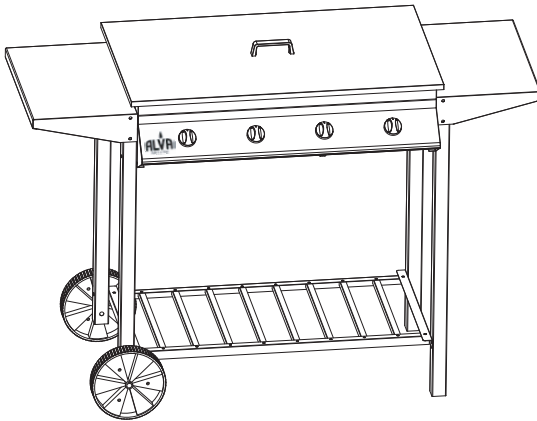




ALVA QUALITY BARBECUES

SAFETY, ASSEMBLY AND USER INSTRUCTION MANUAL FOR ALL ALVA BARBECUE MODELS RECIPES - LAST 4 PAGES



MODEL NAME: EAGLE
MODEL NO: G537

WARNING!!!

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to see that the barbecue is properly assembled, installed and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage

** Appearances of barbecues may differ slightly from the drawings above depending on model

FOR YOUR SAFETY

IF YOU SMELL GAS:

- TURN OFF GAS SUPPLY AT BOTTLE
- EXTINGUISH ALL NAKED FLAMES; DO NOT OPERATE ANY ELECTRICAL APPLIANCES
- VENTILATE THE AREA
- CHECK FOR LEAKS AS DETAILED IN THIS MANUAL
- IF ODOUR PERSISTS, CONTACT YOUR DEALER OR GAS SUPPLIER IMMEDIATELY

PRECAUTIONS

- LEAK TEST ALL CONNECTIONS AFTER EACH TANK REFILL
- NEVER CHECK FOR LEAKS WITH A MATCH OR OPEN FLAME
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE
- AN LP GAS CYLINDER NOT CONNECTED FOR USE MUST NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

FOR OUTDOOR USE ONLY. PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING. RETAIN THIS MANUAL FOR FUTURE REFERENCE

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WARNINGS

- This barbecue is only to be used outdoors
- Read the instructions carefully before using the appliance
- Note: Accessible parts may be very hot – keep young children away

SAFETY TIPS

Please observe the following points before using the barbecue:

- Ensure barbecue is placed on a level surface
- Do not move the appliance while in use
- Never leave lit barbecue unattended
- Turn off the gas supply at the gas cylinder after use
- Do not tamper with any parts sealed by manufacturer or agent. Any modification of this appliance is dangerous and will nullify any warranty.
- The use of protective gloves is recommended when cooking or handling any parts of the Barbecue while it is hot or in use
- In the event of a gas leak, shut off gas supply immediately and extinguish any flames Contact your local dealer.

1. IMPORTANT INFORMATION

Please read these instructions carefully before assembly and use!

- Retain these instructions for future reference
- For outdoors use only – do not use indoors
- For use with LPG bottled gas only. A regulator of 2,8 kPa must be used
- Do not use within 1m of any flammable structure, fabric, or surface
- LP gas cylinders must not be stored or used in the horizontal position. A leak would be very serious and liquid could enter the gas line
- When igniting barbecue, open the lid before lighting
- Do not move the barbecue while alight
- This barbecue must not be left unattended when lit
- The lid handle can become very hot. Grip only the centre of the handle. Use of a cooking glove is advised
- Use caution when opening the lid, as hot steam inside is released upon opening
- Parts of this barbecue become very hot – care must be taken when children, elderly people, and animals are present
- Always turn off the gas bottle when the barbecue is not in use
- Never cover a barbecue until it has completely cooled
- Leak test annually, and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this barbecue
- Do not use aerosols near this barbecue
- Failure to follow the instructions in this manual could result in serious injury or damage to property
- If you have any queries regarding these instructions, contact your local dealer

2. ASSEMBLY INSTRUCTIONS – SEE SEPARATE MANUAL ATTACHED

- Tools are needed for assembly:
Flathead Screwdriver
Phillips Screwdriver
Metric Spanners or Shifting Spanner
- Before Assembly:
Read all instructions thoroughly before proceeding
Find a large clean area in which to assemble your barbecue
Please refer to the parts list and assembly diagrams.
Assembly of the barbecue involves many large components; it is advisable to have two people assembling the unit

3. INSTALLATION

3.1 Selecting a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. This appliance consumes oxygen and it is dangerous for the health and safety of the occupants to use this appliance in areas not properly ventilated. Take care to ensure that it is not placed under any combustible surface. The sides of the barbecue should not be closer than 1 metre to any combustible surface. Keep this barbecue away from any flammable materials.

3.2 Precautions

Do not obstruct any ventilation openings in the barbecue body. Position the gas cylinder on the cylinder hanger.

The cylinder must not be placed on the ground whilst the barbecue is in use.

Should you need to change the gas cylinder, ensure that the cylinder valve is closed, the barbecue is switched off and there are no sources of ignition (cigarettes, open flames, sparks, etc) nearby before proceeding.

Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct the free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts.

Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and which meets the national standards for the country of use (South Africa: SANS 1156-2 or BS3212). The length of the hose shall not exceed 1,5m.

3.3 Connecting the gas hose to the barbecue

Connect the gas hose to the gas manifold inlet on the left hand side of the barbecue. Do not overtighten. Do not use any sealing tape or liquid on the connection

3.4 Fixing the regulator to the gas bottle

Ensure that all the barbecue control knobs are in the OFF position. Connect the regulator to the gas bottle according to your regulator and cylinder dealer's instruction. Always check that the bullnose seal on the regulator is in place and in good condition before connecting the regulator to the cylinder. Perform this check every time a cylinder is connected or changed. Always make sure that the thread is fully engaged and properly tightened.

Please note that the thread on the regulator is a LEFT HAND thread and must be turned in an ANTI-CLOCKWISE direction to tighten it when facing the cylinder valve.

3.5 Leak testing (to be performed in a well ventilated area)

Confirm that the control knob is in the OFF position. Open the gas control valve on the cylinder. Check for leaks on all gas system joints, including all valve connections, hose connections, and regulator connections by brushing a solution of half/half water and soap solution over all joints and connections.

NEVER USE AN OPEN FLAME TO TEST FOR LEAKS AT ANY TIME. If bubbles form over any of the joints, then there is a leak. Turn off the gas supply and re-tighten all joints. Repeat test. If bubbles form again, do not use the BBQ. Please contact your local dealer for assistance. Leak test annually and whenever the gas cylinder is removed or replaced.

4. OPERATION

4.1 Warning : Before proceeding make certain that you understand the IMPORTANT INFORMATION section of this manual

4.2 Always light the burners in sequence from the right hand side to avoid an accident and always turn the burners off in reverse sequence. WARNING-Open lid before igniting barbecue.

Integrated Ignition:

1. Open the gas control valve at the cylinder.
2. From the OFF position, push in and turn rightmost control knob anti-clockwise. You will hear a “click” noise, which will ignite the powerful pilot flame. Keep depressed until main burner is lit. Release and turn control knob anti-clockwise for the desired setting.
3. If the burner fails to ignite, turn to the OFF position and wait 2 minutes. Then begin again from step 2. If the burner still fails to ignite after several attempts, try the manual ignition procedure below.
4. After successfully lighting the first burner, ensure the previous burner is lit BEFORE opening the control valve on the next burner. Light the remaining burners as needed. NEVER LIGHT BURNERS OUT OF SEQUENCE.
5. After use, first turn off the gas control valve at the cylinder and then turn ALL control knobs to the OFF position.

Manual Ignition:

1. Open the gas control valve at the cylinder.
2. Remove grid and/or solid plate. The burners will be visible. First strike the match and hold approximately 40 mm away from the RIGHT HAND burner, then push and turn the rightmost control knob anti-clockwise to the HIGH position.
3. If the burner fails to ignite after 5 seconds, turn to OFF position and wait 2 minutes. Then begin again from Step 2. If the burner still fails to light after several attempts, call your local dealer for service.
4. After successfully lighting the first burner, turn next control knob to the ON position. The gas will ignite from the lit burner on the right. Follow the same procedure for each successive burner. Ensure the previous burner is lit BEFORE opening the control valve on the next burner. Light the remaining burners from right to left.
5. After use, first turn off the gas control valve at the cylinder and then turn ALL control knobs to the OFF position.

NOTE: Depending on the attitude this BBQ may require the venturi to be adjusted on the burner. See Fig A. Loosen securing screw. Turn air cup to increase air intake until maximum flame required.

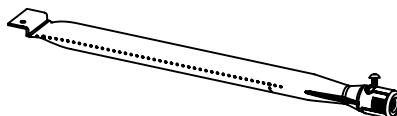


Fig A

4.3 Roasting Lid Cooking !! VERY IMPORTANT !!

Barbecues equipped with a roasting lid give the option of cooking with lid closed to form an ‘oven’ for roasting food, such as joint of meat, whole chickens, etc. When the lid is closed, a large amount of heat is trapped inside the barbecue. Thus, it is important to make sure that the burner is turned to the low position to prevent burning of the food and damaging the barbecue. Avoid lifting the lid unnecessarily as heat will be lost every time when the lid is opened. DO NOT ALLOW YOUR BARBECUE TO OVERHEAT.

4.4 FLASH BACK (FIRE IN BURNER TUBE)

In the event of a flash back occurring in the burner tube (i.e. when the flame burns inside the tube instead of outside):

- Immediately turn off the gas supply at the gas cylinder
- Turn the BBQ itself off at the switch controls
- Disconnect the regulator and wait for BBQ to cool down (\pm 30 minutes)
- Once cooled, check burner tube for blockages and follow cleaning procedures as described under “Maintenance”
- If on relighting, the problem reoccurs, get the unit checked by an authorised service dealer.

4.5 End of Cooking Operation

After each cooking session, turn the barbecue burners to the HIGH position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. The lid must be off or open during this procedure.

Turning off your Barbecues

When you have finished using your barbecue, turn off the gas at the cylinder, and then ensure that all the control valves are turned to the OFF position in sequence starting from the right hand and moving to the left hand side of the unit.

Wait until the barbecue is sufficiently cool before closing it's lid.

5. MAINTENANCE AND CARE

Maintenance

Clean your barbecue periodically between uses and especially after extended periods of storage. NEVER douse the barbecue with water when it's surfaces are hot

5.1 Care of Burners (see Fig B)

Ensure that there are no signs of blockage (e.g. debris, insects, etc.) in either the burner portholes, the primary air inlet, or the neck of stainless steel burners. Use compressed air or pipe cleaner wire to clear obstructions. A soft Scouring pad (3MScotchbrite) can be used to remove burned on drippings on the burner. Do not use any steel based brush or scouring pad. Place burner upright in sun to dry properly before fitting back into BBQ. WE RECOMMEND THAT THIS SHOULD BE DONE AFTER EVERY COOKING SESSION IN COASTAL AREAS. Taking care of your barbecue will prolong its lifespan.

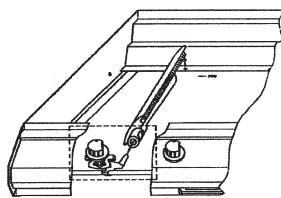


Fig B

5.2 Cast Iron Grill and Solid Plate

The grills and solid plates of some upmarket units are covered with a non-corrosive vitreous (baked enamel) finish and can be cleaned with hot water and soap with a green 3M scouring pad or soft brush. Clean, dry and place back in position on barbecue.

Raw or non-coated grids and solid plates can be cleaned with hot water and soap and a copper/brass bristled brush (never use a steel brush) or a green 3M scouring pad. Dry thoroughly after washing, then lightly coat the cast iron plates and grids with cooking oil and brush in – this will assist in the prevention of corrosion and rust.

5.3 Drip Tray

You can either cover the drip tray with a thin layer of sand and clean periodically, or you can cover the drip tray with aluminium foil – this makes cleaning easier.

6. STORAGE

6.1 Fixings

Annual checking and tightening of metal fixings is recommended

6.2 Storage

Store your barbecue in a cool dry place. After having cleaned burners and coated with oil, cover them with aluminium foil in order to prevent insects and other debris collecting in burner holes. THE GAS CYLINDER SHOULD BE DISCONNECTED AND STORED OUTDOORS OR IN A WELL VENTILATED AREA.

When using the barbecue after extended periods of storage, please take note once again of the care, maintenance and safety instructions.

7. HELPFUL HINTS FOR USING YOUR BARBECUE AND PREPARATION PRIOR TO USE

(a) Seasoning the cooking surface (non vitreous enamelled coated grids and solid plates - first time only)

Use a pastry or soft paint brush to apply a light coating of cooking or vegetable oil to the barbecue grid and plate. Then light the barbecue (as per lighting instructions) and turn all burners to the LOW position, letting the grill and plate 'cure' for approximately 30 minutes. The grill and plate are now cured and ready for cooking.

(b) Preheating

Burners should be burned at the high position for 3-5 minutes after lighting in order to preheat the cooking grill or plate. This process should be carried out before every cooking session.

(c) Preparation of Cooking Surfaces

In order to prevent food from sticking to the hot cast iron plate or grill, apply a light coat of cooking or vegetable oil with a brush before each barbecue session

(d) Flare-up Control

Flare-ups occur when meat is barbecuing on the grill side and the juices fall on the hot vaporiser/flame tamer plate and vaporise. The smoke from some flare-up helps to give the meat its barbecue flavour, but excessive flare-up will result in the meat becoming burned and bitter. To control excessive flare-up, it is advisable to trim excessive fat from meat and poultry before grilling; to control it further, the burners can be turned to the low setting. Finally, extinguish excessive flare-ups by applying a small amount of baking soda directly onto the vaporiser / flame tamer plate. Always protect your hands when handling anything near the barbecue cooking surface

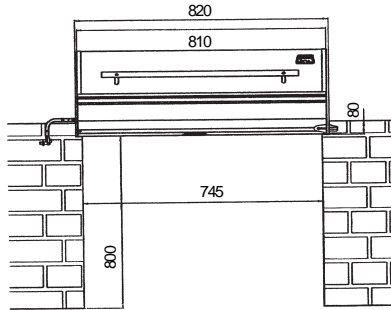
8. NATURAL GAS CONVERSION OR BUILD-IN OPTION

WARNING! THESE INSTRUCTIONS ARE FOR THE USE OF THE INSTALLER ONLY

WARNING! CONVERSION TO NATURAL GAS CAN ONLY BE PERFORMED BY A LICENSED GAS INSTALLER

WARNING! IT IS ILLEGAL FOR A CONSUMER TO ATTEMPT TO CONVERT TO NATURAL GAS BY THEMSELVES

- This barbecue can be converted for natural gas use by replacing the injectors and removing the hose assembly and replacing with an approved natural gas regulator.
- The barbecue must be removed from the trolley (if applicable) and installed in a non-combustible brick, concrete or similar frame.
- Installation of the barbecue to the brick or concrete frame must be done to allow the air supply to the burners to be unimpeded from below the barbecue. This can be achieved by placing the barbecues out frame on at least one-brick height above any non-combustible base.
- It is also recommended that the barbecue must not be built into a brick or concrete enclosure covering more than one brick in height up around the sides and rear of the barbecue.
- The barbecue must also be firmly bolted to the brickwork, or similar, with masonry anchor bolts through the sides of the frame at the base (using the lower 4 holes normally used for attachment of the body to the trolley).
- The natural gas supply may then be connected to the barbecue by an authorised person. Any installation of the barbecue must be performed to SANS 10087 part 1 and 2 in addition to any local gas regulations. Please note that only authorised persons can convert this barbecue to a different gas type from that supplied.



EXAMPLE – follow these clearances for all models

Description	Distance
Distance from Non-combustible Surface to Bottom of Barbecue	800 mm
Internal Width of Brickwork Base	745 mm
Maximum Height of Brickwork Surrounding Barbecue Sides and Back	80 mm
Gap Between Sides of Barbecue and Surrounding Brickwork	5 mm

9. TECHNICAL DATA:

Model No:	G537
Gas Type:	LPG
Design Consumption at Max:	1,480 gr/hr
Heat Output:	15.9 KW
No. of Burners:	4
Operating Pressure:	2.8 kPa

TO BE OPERATED WITH A SANS 1237 APPROVED 2.8kPa REGULATOR, WITH A MINIMUM DELIVERY CAPACITY OF 1.5kg/hr. REGULATOR SUPPLIED.

See technical data on product underneath side table

10. WARRANTY

This barbecue is warranted to the original purchaser to be free of defects in workmanship and materials for a period of 12 months from the date of purchase.

The retailer, distributor, or manufacturer will not be liable for incidental or consequential damage, or loss as a result of the installation and / or operation of this product.

The warranty will be voided against any and all claims if the unit has:

- Not been assembled and operated in accordance with the instructions provided
- Been used for commercial purposes
- Been abused, misused, or left exposed to the elements
- Been damaged as a result of fat fire

SOME GREAT RECIPE IDEAS!!

NEVER FAIL BARBECUE SAUCE

2 Tbsp	Butter or Margarine	1	Clove Garlic, finely chopped
¼ Cup	Finely chopped onion	1 Cup	Tomato Sauce
½ tsp	Ground Ginger	¼ Cup	Lemon Juice
1 tsp	Prepared Mustard	1 Tbsp	Worcestershire Sauce
¼ Cup	Brown Sugar, firmly packed	¼ tsp	Hot Pepper Sauce

Method:

Cook onion and garlic in margarine until tender. Add remaining ingredients and bring to the boil. Simmer uncovered 15-20 minutes. Refrigerate leftovers after using.

MARINATED CHICKEN - Use the Grill side of your barbecue

Ingredients:

¼ cup	Dijon Mustard	½ tsp	Dried Tarragon
2 Tbs	Fresh Lemon Juice	¼ tsp	Freshly ground Black Pepper
1 ½ tsp	Worcestershire Sauce	4	Boneless, skinless Chicken Breast halves

Method:

Combine ingredients, mixing well. Marinate chicken for several hours. Grill, uncovered, over medium heat for 10-15 minutes. Chicken is done when juices run clear

BARBECUED HONEY STEAK - Use either Grill or Steak plate on your barbecue

Ingredients:

2 kg	Beef sirloin steak	2	Garlic cloves - crushed
2 Tbs	Red Pepper - crushed	1 large	Onion
1 tsp	Black Pepper	1 Cup	Honey

Method:

Combine all ingredients and marinate steak for 7-8 hours. Remove meat from marinade and grill over very high heat to desired doneness. Heat leftover marinade to a boil and pour over grilled steak to serve.

GRILLED TROUT - Use either Grill or Steak plate on your barbecue

Ingredients:

¼ cup	Lemon or lime juice	4	Trout (+ 750 gr each)
2 Tbs	Melted butter	1	Clove Garlic, finely chopped
2 Tbs	Vegetable oil	1 Cup	Tomato Sauce
2 Tbs	Chopped Parsley	¼ Cup	Lemon Juice
1 Tbs	Hot Sauce	1 tsp	Prepared Mustard
½ tsp	Salt		

Method:

Combine lemon juice, margarine, oil, parsley, hot sauce, ginger and salt. Mix well. Pierce skin of fish in several places. Roll fish in juice mixture to coat inside and out. Cover. Refrigerate 30 minutes to 1 hour, turning occasionally. Remove fish from marinade. Place fish on grill; brush with marinade while grilling. Cook over high heat for 5 minutes. Turn, brush with marinade, cook 5 minutes longer. Fish is done when it flakes easily with fork.

GRILLED VEGGIES - Use either Grill or Steak plate on your barbecue

Ingredients:

¼ Cup Olive Oil
¼ Cup Red Wine vinegar
1 tsp Fresh Rosemary
1 tsp Fresh Thyme leaves
1 tsp Fresh Basil, chopped
1 tsp Fresh Oregano, chopped
1 Tbs Minced Garlic
½ tsp Salt
½ tsp Ground Black Pepper
1kg Assorted Vegetables, chopped or whole according to taste

Method:

Combine all ingredients in a small bowl. Marinade vegetables with sauce and cover. Refrigerate for 2 hours. Grill vegetables over medium heat until tender, brushing them with marinade while they cook. Cooking times will vary according to the vegetables chosen.

GRILLED BOEREWORS / SAUSAGE - Use Grill side

Brush boerewors / sausage lightly with olive oil. Also brush the grill lightly with oil. Preheat grill section using 2 burner for 3 minutes on high. Turn down to low. Put boerewors / sausage on grill. Grill on one side with lid open for + 5 minutes. Turn over and leave for another 5 minutes. Turn off and serve.

GRILLED RUMP STEAK - Use either Grill or Steak plate on your barbecue

Brush rump steak with olive oil. Leave out of refrigerator for 3-4 hours to reach room temperature. Brush Grill or plate lightly with oil. Preheat Barbecue on high with lid open for 3-5 minutes.

Place steak on plate/grill

+ 3 minutes on one side will be rare
(20mm thick cut)

Turn over and leave for another 3 minutes - your steak is now medium rare

Add seasoning of choice. Turn barbecue off and leave for + 1-2 minutes with closed lid – Steak is now well done.

SWEETCORN FRITTERS - Use Steak Plate

1 Tin Creamed Sweetcorn
1 Egg
1 Cup Milk
1-1/2 Cup Self Raising Flour
1 Tbs Oil
1/2 cup Grated Cheese

Mix together the flour, egg, milk, sweetcorn, and cheese.

Heat the oil on the steak plate side of your BBQ. Gently pour spoons full of the mixture onto the heated surface and fry till done, turning once.

SAVOURY PANCAKES - Use Steak plate on your barbecue

500ml Milk
3 Eggs
225 gr Flour
40 gr Melted Butter
Pinch Salt

Mix to a smooth batter.

Pour a little peanut or vegetable oil on the steak plate. Heat on medium for 3-4 minutes. Cook small vegetables – broccoli florets for example – on the steak plate and pour the pancake mix over them.

RIB EYE STEAKS WITH GRILLED VEGETABLES & OLIVE BUTTER - Use either Grill or Steak plate on your barbecue

Ingredients:

4 Rib eye steaks
An assortment of vegetable of your choice

For the Olive Butter:

250 gr Butter
10 Black Olives
5 Cloves Garlic, crushed
2 tsp Fresh Basil
10 Sundried Tomatoes
10 gr Ground Paprika
Salt & Pepper to taste

Method:

Bring the butter to room temperature before making the olive butter. Chop the olives and tomatoes finely and mix them and all the other olive butter ingredients into the butter. Roll into a sausage in aluminium foil and allow to become firm in the fridge, or place in the freezer for a short time. Season the meat with herbs of your choice and grill for 5 minutes at a high temperature. Remove from the grill and leave in a warm dish to rest..

Meanwhile grill the vegetables. Carrots, cauliflower, Fennel, Broccoli, Artichokes, corn on the cob, asparagus and celery are all good. Hard vegetables should preferably be parboiled first in water or stock. Brush the vegetables with meat marinade (See Never Fail Barbecue Sauce recipe) and herb oil before grilling. Season with more barbecue herbs and cook for around 5 minutes over a lower heat.

Dot the meat with two or three slices of the butter and serve with the vegetables.

PRAWNS A LA ALVA - Use Steak plate on your barbecue

5	King or Tiger Prawns	6	Garlic Cloves, crushed
100 ml	Olive Oil	1 Tbs	Fresh Sage, chopped
100 ml	Basil oil	20 gr	Salt
20 drops	Tabasco Sauce		

Marinate the unpeeled prawns for a few hours in advance in the rest of the ingredients. Grill prawns unpeeled until they turn pink and the tails curl.

DESSERT – ANYONE

CINNAMON APPLES

4 Medium Tart Apples, cored
4 tsp Brown Sugar
4 tsp Cinnamon
Vanilla Ice Cream or Custard - optional

Method:

Mix the sugar and Cinnamon together.

Place each apple in the centre of a piece of heavy duty foil (30cm square). Spoon 1 teaspoon of the sugar and cinnamon mix into the centre of each apple. Fold foil around the apple and seal tightly.

Grill, covered, over medium-hot heat for 30 minutes or until apples are tender. Carefully transfer apples and syrup to bowls. Serve warm with ice cream or custard if desired.

SUMMER MEDLEY

3 medium Ripe peaches, halved & pitted
1 Cup Fresh Blueberries
2 Tbs Brown Sugar
2 Tbs Butter or Margarine
1 Tbs Lemon Juice

Place each peach half, cut side up, on a double thickness of heavy duty foil (30 cm square).

Sprinkle with about 2 Tbs Blueberries, 1 teaspoon brown sugar, 1 teaspoon butter, and ½ teaspoon lemon juice. Fold foil around the peaches and seal tightly. Grill, covered, over medium-low heat for 18-20 minutes or until the peaches are tender.

MEXICAN SMORES

½ Cup Creamy Peanut Butter
4 Flour tortillas (20 cms)
1 cup Miniature Marshmallows
½ Cup Miniature semi-sweet Chocolate Chips
Vanilla Ice Cream

Method:

Spread 2 tablespoons of peanut butter on each tortilla. Sprinkle ¼ cup marshmallows and 2 tablespoons chocolate chips on half of each tortilla. Roll up, beginning with the topping side. Wrap each tortilla in heavy duty foil and seal tightly. Grill, covered over low heat for 5-10 minutes or until heated through. Unwrap tortillas and place on dessert plates. Serve with Ice Cream