

Argentine Empanadas

Serve with *Famiglia Meschini Malbec Premium*

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Ingredients:

shortening
2 onions diced
1 pound ground beef – not too lean
2 teaspoons Hungarian sweet paprika
1 teaspoon ground cumin
¾ teaspoon hot paprika
½ teaspoon crushed red pepper flakes
2 hard boiled eggs chopped.
½ cup pitted green olives, chopped
Salt to taste
Package of Empanada dough disks*



FAMIGLIA
MESCHINI

1. In a sauté; pan melt the shortening and add the chopped onions. Cook the onions until just before they begin to turn golden. Remove from the heat and stir in the sweet paprika, hot paprika, crushed red pepper flakes and salt.
2. Spread the meat on a sieve and pour boiling water on it for partial cooking. Allow meat to cool. Place meat in a dish adds salt to taste and cumin. Mix and add the meat to the onion mixture. Mix well and place on a flat to dish to cool.
3. Open up a package of empanada dough disks. Place a spoonful of the meat mixture on each round; add some olives and hardboiled egg. Avoid reaching the edges of the pastry with the filling. Slightly wet the edge of the pastry, fold in two and stick edges together. The shape should resemble that of a half-moon. Seal by twisting edge, step by step, between thumb and index finger, making sure to add pressure before releasing the pinch and moving on to next curl.
4. Preheat oven to 350 degrees F. Place empanadas on a parchment paper lined baking sheet. Be sure to prick each empanada with a fork near the curl to allow steam to escape during baking. Glaze with egg for shine and bake until golden, about 20 to 30 minutes.

*Empanadas dough disks can be bought from import store such as **Bills Imported Foods** on Lake Street and Aldrich in south Minneapolis (back of the store in the freezer).