

Basic Empanada

Ingredients:

1	lb.	ground beef, lean
1	small	onion, finely chopped.
3	cloves	garlic, minced
½	tsp	red pepper pods, crushed
1	tsp	olive oil
¼	cup	tomato sauce
3	Tbs	raisins, chopped
2	Tbs	almonds, toasted, chopped
¾	tsp	cumin, ground
1	pkg.	refrigerated pie crust (15oz)

Directions:

Preheat oven to 350 degrees. Brown ground beef in large frying pan, just until no longer pink, breaking up large pieces; pour off drippings. Remove beef from frying pan and reserve. Cook and stir onion, garlic and red pepper in oil in same frying pan over medium heat 2 or 3 minutes. Remove frying pan from heat; stir in reserves ground beef, tomato sauce, raisins, almonds and cumin. Roll out pastry, on sheet at a time, on a lightly floured surface to about 1/16 inch thickness. Cut into 3 inch circles. Place about 1 rounded teaspoon of filling in the center of each circle. Fold in half; press edges together with tines of fork. Repeat procedure with remaining pastry and meat mixture. Place empanadas about 1 inch apart on ungreased baking sheets. Bake in preheated oven 15 minutes or until golden brown.

50-60 appetizers

By Robin