

Spiced Beef Empanadas

(serves 6–8)

- Note: Double this pastry to use up all of the empanada filling.

14. To reheat, place in oven while still frozen and heat at 350° for 30 minutes.

Ingredients

- 3 tablespoons margarine
- 1/2 cup chopped onion
- 3/4 lb. lean ground beef
- 1/3 cup golden raisins
- 2 tablespoons toasted slivered almonds
- 1 teaspoon cinnamon
- 2 teaspoons chili powder
- 3 tablespoons brown sugar
- 1 large egg, slightly beaten
- salt and pepper
- Cream Cheese Pastry

Directions

1. Saute chopped onion in butter; do not brown.
2. Add beef and saute until cooked, not browned.
3. Remove
4. Flour work surface and rolling pin.
5. Roll dough to 1/8" thickness.
6. Cut circles 4–6" in diameter and place on waxed paper.
7. Divide spiced meat (from Empanada recipe) among circles.
8. Moisten edges of circles with egg glaze.
9. Fold to make half circles and crimp edges with fork tines.
10. Glaze the top of each pastry with egg mixture.
11. Place on lightly greased baking sheets.
12. Bake at 400° for 20 minutes or until golden brown.
13. Empanadas can be baked and frozen for later use.