

# Beef Empanadas

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Yield: 10 empanadas

Preheat oven to 425 F

## Ingredients

- 2 hard-boiled large eggs \*\*
- 1/2 medium onion, finely chopped
- 1 tablespoon olive oil
- 1 garlic clove, finely chopped
- 1/2 bell pepper, finely chopped
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 3/4 pound ground beef
- 2 tablespoons raisins \*\*
- 1 1/2 tablespoons chopped pimiento-stuffed olives  
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- 1 cup canned chopped tomatoes
- 1 recipe empanada dough
- 1 egg for egg wash if baking

## Preparation

1. Cut each egg crosswise into 10 thin slices.
2. Cook onion in olive oil in a heavy medium skillet over medium heat, stirring frequently, until softened. Add peppers, garlic, cumin, and oregano and cook, stirring, 1 minute. Stir in beef and cook, breaking up lumps with a fork, until no longer pink, about 4 minutes.

3. Add raisins, olives, 1/2 teaspoon salt, 1/4 teaspoon pepper, and tomatoes, then cook, stirring occasionally, until liquid is reduced but mixture is still moist, about 5 minutes. Let cool.
4. Divide dough into 8-10 equal sized pieces. Roll out a circle to measure about 6 inches. Place equal amounts of meat mixture on circle and top with 2 slices of egg. Moisten edges of dough with water and fold over to form a semicircle, then crimp with a fork. Make more empanadas in same manner.
5. Brush each empanada with beaten egg.
6. Bake at 425 for about 10 minutes or until golden.

*Cooks' note:*

*Empanadas can be fried in oil, which will make a crispier pastry.*