



Beef and Potato Empanadas



Ingredients, pie crust:

- 1 stick butter, cold and cut into pieces
- 1½ cups of flour
- ½ tsp kosher salt
- 4 TBLS ice water

Method, piecrust:

1. Mix the flour and salt together.
2. Form a well and drop in the cold butter pieces.
3. Using two knives or a pastry blender, cut in the butter to form coarse crumbs. (If using a food processor, use the "pulse" button throughout)
4. Drizzle in the ice water and toss with a fork until it comes together in a mass.
5. Form the dough into a flat disk, and cover with plastic wrap.
6. Chill in the refrigerator at least an hour, and up to overnight.

Ingredients, filling:

- 1 large potato, small dice and boiled
- 1-2 TBLS oil
- ½ an onion, small dice
- 1 carrot, small dice
- 2 TBLS flour
- 1 cup beef stock, heated
- ½ lb. ground beef
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp kosher salt
- ¼ tsp chile powder
- ½ cup red wine (preferably a Malbec)
- egg wash (1 egg + 1 T milk)

Method:

1. Cut the potato into small cubes and boil 3-5 minutes until tender. Strain and set aside.
2. Heat a pan with a little bit of oil.
3. Sauté the onion, carrot and beef (broken into pieces) for about 5-10 minutes.
4. Add flour. After 1-2 min, add the Malbec, reduce, then add the beef stock, and cook until thickened like gravy.



5. Gently toss in the potatoes. Be careful not to smash them.
6. Take off heat and let cool. Chill in the fridge for an hour.

Method, assembly:

1. Roll out the pie dough to about a 1/4 inch thick. If it is too thin, the filling might burst out, but if it is too thick, it will taste doughy. Use flour as necessary, so it does not stick.
2. Cut out circles with a cookie cutter. 3-4 inches in diameter is a good size.
3. Drop a spoonful or two of filling into the center, leaving space around the edge.
4. Wet the border of the empanada with a little water. You can run your finger around the edge or use a pastry brush.
5. Seal the empanada with a fork or make tiny cuts outward around the edge with a knife and fold one "panel" over the other to produce a "feathering" effect.
6. Empanadas freeze really well. At this point, you could lay them out on a tray lined with parchment to freeze. Once they are frozen, you can transfer them to a container. If you dump them in a container while they are still soft, they will stick together. Otherwise, they are ready to be cooked.
7. To bake, brush the empanadas with the egg wash.
 6. Transfer to a parchment lined baking tray and bake at 375° until golden brown about 20-30 minutes.
8. The empanadas can be served by themselves, with sour cream, or with chimichurri, a garlicky sauce Argentines put on their steaks (not so much their empanadas... but I like it with them).