



BLACKSTONE
COUNTRY CLUB

Argentinean Beef Empanadas

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Pie Dough:

2 ½ cups

1 cup

1 tsp

7 tbs

Filling:

¾ lb

½ each

½ each

2 cloves

¼ cup

1 tsp

2 small

1 each

To Taste

1 tsp

All Purpose Flour

Butter

Salt

Cold Water

Ground Beef, Cooked, Seasoned and
Drained of Grease

Onions, Small Dice

Red Peppers, Small Dice

Garlic, Chopped

Green Olives, Chopped

Oregano, Chopped Small

Red Potatoes, Very Small Dice

Roma Tomatoes, Seeded and Small
Dice

Salt and Pepper

Ground Cumin

To make pie dough in a combine flour and butter, cut butter into flour until small pieces form. Add salt to flour mixture and then incorporate cold water. Mix well by hand until dough begins to form. Knead dough until firm, dust with flour and cover and refrigerate for a about an hour.

To make filling in a sauté pan add ground beef and cook, remove grease from pan once beef is cooked. Add onions, pepper, garlic, olives, oregano, potatoes, tomatoes and seasonings to beef and continue cooking until potatoes have softened. Remove filling from pan onto a shallow dish and allow to cool.

To assemble empanadas, roll out pie dough until 1/3 of an inch thick. Cut out round circles about 5" and place about 2 tablespoons of filling in the center. Brush the edges with egg wash and close using either your fingers or the tip of the fork. Repeat until all empanadas are filled. Pre-heat oven to 375 degrees and place empanadas on a lined baking sheet. Brush empanadas with egg wash and place into oven, bake for 20 minutes or until browned on the bottom. Remove from oven and serve with some Chimichurri sauce!

*For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or honey@blackstoneccaz.com.