



## Empanadas Mendocinas

(a specialty from the province of Mendoza where the PEPE Huellitas program is located)

### Ingredients

**Dough (*masa*) for empanadas Mendocinas – makes about 20 medium or 30 small empanadas:**

- 3 cups flour (*harina*)
- 1 egg (*huevo*)
- ½ cup of olive oil (*aceite de olivo*)
- ¾ to 1 cup of warm water (*agua*)
- ½ tsp salt (*sal*)

### Beef filling (*picadillo*)

- 1 lb. ground beef (*carne picada*)
- 2 white onions diced, about 3 cups (*cebollas*)
- 2 tbs smoked paprika (*pimenton*)
- 2 tsp chili powder or any ground hot pepper adjust to taste (*chile picante*)
- 2 tbs oregano (*oregano*)
- ½ tbs ground cumin (*comino*)
- 4 hard boiled eggs chopped (*huevos*)
- Green olives (*acetunas verdes*)
- Salt and pepper to taste (*sal y pimienta*)
- 1 egg yolk lightly whisked

## Instructions

### Beef "picadillo" filling (can be made ahead of time and stored in fridge):

- Combine the ground beef, paprika, red pepper, cumin, salt and pepper in a large bowl, mix all the ingredients together and chill until ready to use.
- Put 1/4 cup of olive oil in a large frying pan or sauté pan, add the onions and salt, cook until the onions are soft, about 8 minutes.
- Add the meat mixture to the onions and cook on medium heat until the meat is done, stir frequently. Do NOT pour out the fat, otherwise the empanadas will be dry.
- Let the meat mixture or picadillo cool down.

### Empanada dough

- Mix the flour and salt in a large bowl.
- Make a small well in the middle of flour and add oil and egg. First mix egg and oil together, then gradually stir into flour.
- Add the water in small amounts, mix until small dough clumps start to form. Then mix with hands on a floured surface. Knead for 10 minutes. Dough should not be sticky.
- Place the ball of dough back in the bowl and cover with a towel. Let sit for 30 minutes.

### Empanada assembly:

- Make a pingpong sized ball and on a lightly floured surface roll out the dough into a thin sheet. Should look like a tortilla.
- To assemble the empanadas, add a spoonful of the meat mixture on the center of each empanada disc and add an olive.
- Brush the edges of the empanada discs with water.
- Fold the empanada discs and seal the edges gently with your fingers, twist and fold the edges of the empanadas with your fingers.
- Lightly brush the top of the empanadas with the egg yolk; this will give them a nice golden glow when they bake.
- Let the empanadas rest in the fridge for about 30 minutes or until ready to bake.
- Pre-heat the oven to 400 F and bake for about 20-25 minutes, until golden on top. (Can put parchment paper on cookie tray first to prevent sticking.)
- Serve warm with chimichurri sauce, hot sauce or other dipping sauces.