

## Beef Empanadas with Olives and Raisins

<http://unihomemaker.com/2013/06/24/beef-empanadas-with-olives-and-raisins/>

### *Ingredients:*

- 1 pound of ground beef
- olive oil for cooking
- 1 medium onion, chopped
- 3 cloves of garlic, finely chopped
- 1/2 teaspoon of ground cumin
- 1/2 teaspoon of chili powder
- 1/4 teaspoon of dried oregano
- salt and pepper
- 2 tablespoons of tomato paste
- 6 pimiento-stuffed green olives, sliced
- 1/4 cup of raisins (I used golden raisins)
- 1/2 cup of dry sherry
- 2 boxes of refrigerated pie crusts, softened as directed on the box
- 2 eggs, lightly beaten

### *Preparation:*

In a large skillet over medium high heat add a little bit of olive oil and ground beef. Crumble and brown meat. Once cooked, use a slotted spoon to transfer meat into a bowl. Set aside. Remove any grease left in the pot.

Drizzle in olive oil and add onions and garlic. Cook until onions soften then add ground cumin, chili powder, and dried oregano. Season with salt and pepper. Then add cooked meat back into the pot, along with tomato paste, olives and raisins. Stir to combine. Pour the sherry and simmer until the liquid has nearly evaporated, about 2-3 minutes. Remove from the heat and let it cool.

Preheat the oven to 350 degrees F. Line 2 large baking sheet/pan with parchment paper or Silpat.

Remove pie crust from the pouch and unroll on a lightly floured surface one at a time. Using a rolling pin, roll pie crust into a 14-inch circle. Cut dough using a 4-inch diameter cookie/biscuit cutter, stamping out as many rounds as possible. Roll out any dough scraps and cut out additional rounds if possible. Continue to do this with the rest of the pie crust. Mine rendered 15 rounds per box of pie crusts (30 total for both boxes).

Working with 1 round at a time (keep the rest covered in plastic wrap or moist paper towel), spoon about 1 tablespoon of filling onto half of each circle. Moisten the edge

with water and fold in half; press the edge with a fork to seal. Continue to do this with all the rounds and place the empanadas on a lined baking sheet/pan.

Brush the top of the empanadas with egg mixture and bake for 20-25 minutes or until lightly browned. Remove from the oven and let it cool for 10 minutes before serving.