

A SENSE OF SPAIN[®]

RECIPE



Brisket Empanadas

SERVINGS: 6

Ingredients

- 1 T. extra-virgin olive oil
- 1/2 c. diced red onion
- 1/3 c. diced green bell peppers
- 1 c. roughly chopped leftover brisket
- 1 clove garlic, minced
- 1 T. or more barbecue sauce
- 1/2 t. cayenne
- 1 pkg. empanada dough rounds (if available) or 1 pkg. puff pastry
- 1 egg, beaten

Directions

1. Pre-heat oven to 375 degrees.
2. In a medium skillet heat oil over medium-high heat; add onions and peppers and cook about 5 minutes, until softened.
3. Add the brisket, garlic, and barbecue sauce; cook an additional 5 minutes until heated through.
4. Place the mixture in a food processor, add the cayenne powder, and pulse a few times (just enough to mix everything together, but not so much that your filling looks like a paste). Taste and adjust seasonings. If too dry, add an additional tablespoon of BBQ sauce and pulse again.
5. Place dough rounds on lightly floured work surface (or if using puff pastry, roll onto a floured surface and slice into twelve 3" squares). Brush the edges of each with egg wash, and place 1 to 1 1/2 tablespoons of the filling in the center of each.
6. Fold dough in half over the filling (corner to opposite corner if using puff pastry squares) and seal edges together using a fork. Place on a baking sheet lined with parchment paper and brush each with more egg wash.

Find more recipes like this at meadowsmuseumdallas.org/a-sense-of-spain/