

Empanadas (Pork Turnovers)

Cecelia de Arouz'

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Yield: 60 small or 30 large

4 tablespoons oil

1/4 pound ground pork (not fat)

1 medium onion, chopped

1 sweet pepper, chopped

1/4 cup currants

1 tablespoon capers

10 stuffed olives, chopped

1 hard-boiled egg, chopped

2 cloves garlic, chopped

1 bay leaf

1 large tomato, chopped

pinch oregano

1/2 hot pepper (optional)

1 sprig parsley

salt

pepper

dough for three nine-inch

pie crusts

flour

Preparation Time: 45 minutes

Bake Time: 15 minutes

In a skillet with oil, fry the pork a little.

Add the rest of the ingredients. Simmer for 30 minutes. Add salt and pepper to taste.

Roll out the pie dough 1/8 inch thick on a lightly floured board. Cut with a round cookie cutter.

On each round of dough, place 1/2 teaspoon of the filling. Fold over and flute the edges with a fork.

Fry in hot grease or bake in the oven at 400 degrees until golden brown, approximately 15 minutes. (If you bake them, brush the tops with beaten egg.)

Per Serving (excluding unknown items): 793 Calories; 61g Fat (66.5% calories from fat); 13g Protein; 56g Carbohydrate; 10g Dietary Fiber; 212mg Cholesterol; 194mg Sodium. Exchanges: 1 Lean Meat; 5 Vegetable; 2 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.