

# Empanadas de Pave with Cranberry-Chipotle Sauce

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## **Yield: 1 1/2 cups**

### **CRANBERRY-CHIPOTLE SAUCE**

*1 bag (12 ounce) cranberries  
1 cup fresh orange juice  
1 cup brown sugar  
1/2 stick cinnamon  
2 bay leaves  
1 teaspoon orange zest  
1 clove  
2 chipotle peppers in adobo, seeds  
removed*

### **EMPANADAS**

*2 cups leftover roasted turkey (white  
& dark meat), shredded or cut into  
small pieces  
1 cup roasted calabaza or pumpkin  
1 cup cooked greens, cooked and  
drained  
salt  
1/2 cup mini marshmallows, charred  
2 cups all-purpose flour, chilled  
1 teaspoon Kosher salt  
1 teaspoon granulated sugar  
1/2 cup shortening or lard  
1/2 cup cold water  
2 egg yolks, divided  
1 1/2 teaspoons cold water  
1 tablespoon sesame seeds (for  
garnish)*

For the Cranberry-Chipotle Sauce: In a medium saucepan, combine the cranberries, juice, brown sugar, cinnamon stick, bay leaves, orange zest and clove. Simmer until thick. Remove from the heat. Chill. Remove the cinnamon stick, bay leaves and clove.

Refrigerate until ready to use.

Add the chipotle peppers and adobo sauce. Use an immersion blender to smooth out the sauce but keep a chunky texture.

Make the filling: In a large bowl, combine the turkey, calabaza and greens. Season to taste. Add the marshmallows. Chill the mixture while making the empanada dough. (If you prefer, you may keep the ingredients separate and layer them on the empanada circles, using marshmallow as the first and last layers.)

Make the empanada dough: Into a large bowl, sift the flour, salt and sugar. Make a well in the center. Cut shortening into the mixture using a pastry knife, a fork or your fingers. In a small bowl, combine four tablespoons of water and the egg yolk. Mix until well combined then pour into the flour mixture. Mix into the flour to make a dough, adding more water if needed. Remove the dough from the bowl. Knead to make it smooth. Form a two-inch-wide cylinder. Wrap the cylinder in plastic wrap or place in a food-safe plastic bag. Refrigerate for at least 30 minutes.

Maske the empanadas: Remove the dough and filling from the refrigerator. Knead it. Reform the log and allow it to rest for 10 minutes. Make an egg wash by whisking the remaining egg yolk into 1-1/2 teaspoons of water. Set aside.

Preheat the oven to 350 degrees. Lightly flour a rimmed baking sheet.

Slice the dough log into twelve 1/4-inch-thick disks. Use a rolling pin or tortilla press to roll into five- or six-inch circles. Add a generous two tablespoons of filling to each circle. Brush the edges of the circle with egg wash. Fold the circles in half and crimp the edges tightly. Seal

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Per Serving (excluding unknown items): 1772 Calories; 15g Fat (7.4% calories from fat); 34g Protein; 379g Carbohydrate; 14g Dietary Fiber; 425mg Cholesterol; 1979mg Sodium. Exchanges: 13 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fruit; 1 1/2 Fat; 9 1/2 Other Carbohydrates.

with a fork being careful not to make any holes.  
(For a prettier presentation, trim the edges of the empanada with a ravioli or pizza wheel.) Place on the baking sheet.

Bake for 15 minutes or until golden brown and the filling is hot.

Serve with the Cranberry-Chipotle Sauce on the side. Garnish with sesame seeds.