

## **Meat Turnovers**



### **INGREDIENTS**

#### **Dough:**

1. 3 cups wheat flour
2. 1 cup white flour
3. 1 teaspoon salt
4. 1 cup milk
5. 1/2 cup olive oil
6. 1 teaspoon baking powder

#### **Filling:**

1. 1/2 pound hamburger
2. 1 onion, chopped
3. 1 teaspoon salt
4. 1/2 cup olive oil
5. 3 eggs, boiled and sliced
6. 1 cup black olives
7. 1 cup dry grapes

#### **Method:**

1. For the dough: Combine the wheat flour, white flour, and salt.
2. Heat the milk and oil. Pour over the flour mixture, and knead. Roll out dough and let it rise for 10 minutes.
3. Cut dough into circles about 10 centimeters in diameter. Fry the dough in olive oil for 20 minutes.
4. For the filling: Mix hamburger, onion, salt, olive oil, eggs, olives, and grapes. Place some filling on each dough circle and fold in half, covering the filling. Seal closed each empanada with a little milk.
5. Bake for 30 minutes at 575°F.
6. Serve hot and enjoy.