

## Potato and Beef Empanadas

### INGREDIENTS

#### Filling:

1. 2 medium potatoes
2. 1 tablespoon olive oil
3. 1 pound extra lean ground beef
4. 1 onion, chopped
5. 1 teaspoon chili powder
6. 3/4 teaspoon cumin
7. Salt and pepper, to taste

#### Pastry:

1. 3 1/2 cups flour
2. 2 teaspoons baking powder
3. 1 teaspoon salt
4. 1/2 cup butter, chilled well and cut into 1/2-inch pieces
5. 1/2 cup vegetable shortening
6. 5 tablespoons (or more) cold water
7. *Chimichurri* sauce (optional)

### Method:

#### Filling:

1. Boil potatoes for 5 minutes. Grate them and set aside.
2. In a large skillet, heat the olive oil. Add the ground beef, and brown, breaking it up as it cooks. Add potatoes, onion, spices, and salt and pepper. Cook until ingredients are soft. Cool.

#### Pastry:

1. Mix flour, baking powder, and salt in a bowl.
2. Cut in shortening and butter until mixture resembles a coarse meal.
3. Add enough cold water for the dough to come together and form a ball. Knead until smooth. Let rest 10 to 15 minutes.
4. Preheat oven to 400°F.
5. On a lightly floured board, roll pastry to 1/8 inch thickness.
6. Using a 5- to 6-inch cutter, punch out rounds. Spoon about 2 tablespoons of the filling in center of each. Fold pastry in half and seal edges, crimping with a fork.
7. Bake on ungreased sheet for 15 to 20 minutes. Serve with *chimichurri* sauce or eat as is.