

Pork Piccadillo Empanadas - 60 pieces

Pork filling

4 tsp	olive or veg oil
24 oz	ground lean pork
2	jalepeno, minced and seeded
4 tsp	chili powder
2 tsp	cumin
2 tsp	cinnamon
1/2 tsp	allspice
4 oz	golden raisins, plumed in warm water
4 oz	almonds, toasted and chopped
3 oz	lime juice
	salt & pepper
2 oz	sour cream

Dough

385 g	flour
225 g	masa harina
21 g	baking powder
3 g	salt
225 g	shortening, melted and cooled
360 ml	water, or as needed
4	eggs

- Filling** : Heat the oil in a saute pan over medium heat. Add the pork and saute, breaking up the meat, until it is no longer pink. Stir in the jalapenos, chilli powder, cumin, cinnamon, and allspice. Continue to saute until most of the liquid evaporates. transfer to a bowl and fold in the raisins and the almonds. Cool.
- Dough** : Blend the flour, masa harina, baking powder, and salt in a mixing bowl. Add the fat and mix on low speed until evenly moistened. Combine the water and the egg and gradually add to the dough. Knead the dough until it is pliable.
- Roll the dough to a 1/16 thickness and cut into 3 inch circles. Place a small amount of filling on each circle, brush the edges with eggwash and fold in half, seal the seams. Place on parchment lined baking sheet. Refrigerate or freeze until ready to use.
- Deep fry the empanadas in hot oil, 350 F, until evenly browned and crisp. Drain on absorbent paper towels.