# Beef Empanada

## Ingredients

2 T Olive Oil
2 clv Garlic (minced)
1 Red Bell Pepper (chopped)
10 Green Olives (chopped)
1/2 t Cumin
0 ds Ground Black Pepper
1 1/2 t Salt
into cubes)
1/3 c Ice Water
4 c Vegetable Oil
1 Onion (chopped)
1 Green Onion (chopped)
1 lb Ground Beef
1 t Paprika
2 Eggs (hard boiled, chopped)
2 1/4 c Flour
1/2 c Unsalted Butter (cold, cut
1 Egg
1 T Vinegar

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## Instructions

1.In a large sautÃ© pan, over medium heat, heat the olive oil and fry the onions and the garlic until translucent (about 2 minutes). Add the scallions and red pepper and sautÃ© for a couple of minutes until fragrant.
2.Add the ground beef, breaking the beef with a wooden spoon, cook until browned (3-5 minutes). Season with salt and pepper. Then, add the olives, paprika, cumin and the egg and cook until the mixture is moist but not too watery. Taste for seasoning and adjust to taste.
3.Let the filling cool and put it in the fridge for at least 2 hours or overnight.
4.To make dough: In the bowl of a food processor, add flour and 1 1/2 teaspoon salt and process until incorporated. Add the cubes of cold butter and process until the mixture resembles coarse meal.
5.In a separate bowl, beat the egg, ice water and white vinegar together.
Add to the flour/butter mixture and process until the dough comes together. Form dough into a flat disc and chill, wrapped in plastic wrap, for at least one hour.
6.After dough is chilled, divide into 12 equal parts and roll each part into a disc (1/8 inch thick).

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7.Place the filling in the center of the circle and carefully fold the empanada into a semicircle. Crimp down the edges with a fork. If necessary, wet your finger and rub it along the inside edge of the dough.
8.To fry the empanadas, heat vegetable oil in a pan to 360 degrees and fry the empanadas until golden, about 2 minutes per side. Transfer the empanadas to a plate lined with paper towel. Serve immediately.