



Fried Empanadas

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

3 hrs

Description

Try this easy empanada recipe for the best fried empanadas made with homemade dough. The ground beef, raisin, and hard-cooked egg filling makes this recipe extra delicious.

Ingredients

- 4 ½ cups all-purpose flour - 1 ½ teaspoons salt - ½ cup shortening - 1 ¼ cups water
- or as needed - 2 tablespoons olive oil - 1 small onion
- chopped - 1 ½ pounds ground beef - 2 tablespoons paprika - 1 tablespoon cumin - ½ teaspoon ground black pepper - 1 pinch salt - ½ cup raisins - 1 tablespoon white vinegar - 2 large hard-cooked eggs
- peeled and chopped - 1 quart oil for frying
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make the dough: Stir flour and salt together in a medium bowl. Cut in shortening using a pastry blender until the mixture resembles coarse crumbs. Dotdash Meredith Food Studios Use a fork to stir in water
2. a few tablespoons at a time
3. until the mixture comes together. Dotdash Meredith Food Studios Pat into a ball and flatten slightly. Wrap in plastic wrap and refrigerate for 1 hour. Dotdash Meredith Food Studios Make the filling while dough is chilling: Heat oil in a large skillet over medium heat. Add onion and cook until tender
4. about 5 minutes. Dotdash Meredith Food Studios Add beef
5. paprika
6. cumin
7. pepper
8. and salt; cook and stir until beef is browned and crumbly
9. 5 to 7 minutes. Dotdash Meredith Food Studios Drain excess grease
10. then stir in the raisins and vinegar. Cover and refrigerate until chilled
11. about 1 hour. Dotdash Meredith Food Studios Remove dough and filling from the refrigerator. Form dough into twenty-four 2-inch balls. Dotdash Meredith Food Studios Stir hard-cooked eggs into filling. Dotdash Meredith Food Studios Heat oil in a deep-fryer to 365 degrees F (180 degrees C). While the oil is heating
12. roll one ball dough on a floured surface into a thin circle. Spoon some filling onto the center
13. fold dough into a half-moon shape
14. and press the edges with your fingers to seal. Repeat to fill and form remaining empanadas. Dotdash Meredith Food Studios Working in batches
15. fry 1 to 2 empanadas at a time in hot oil until browned
16. about 2 1/2 minutes per side. Dotdash Meredith Food Studios Drain on paper towels. Serve hot. Dotdash Meredith Food Studios Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
17. ingredient density
18. and the specific type of oil used.