



Pork Empanadas

Oscar · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

3 hrs 15 mins

Description

This empanada recipe makes tender pork turnovers. The filling can be used for almost anything else such as taco filling. It can be frozen, baked, or unbaked. The pork and the empanada dough can be made ahead of time.

Ingredients

- - 2 pounds pork butt roast - 1 onion
- quartered - 2 cloves garlic - $\frac{1}{2}$ teaspoon salt - 1 teaspoon dried oregano - 1 teaspoon ground cumin - 2 bay leaves - $1\frac{1}{2}$ cups all-purpose flour - $\frac{3}{4}$ cup masa harina - 1 teaspoon baking powder - $\frac{1}{4}$ teaspoon salt - $\frac{1}{2}$ cup lard - 1 egg
- beaten - $\frac{1}{2}$ cup milk - 1 cup chipotle salsa

Instructions

1. To make the filling: Place pork in a large pot and cover with water. Add onion
2. garlic
3. salt
4. oregano
5. cumin
6. and bay leaves. Bring to a boil
7. reduce heat and simmer for 1 1/2 hours. While pork is cooking
8. prepare dough. To make the dough: Sift together flour
9. masa harina
10. baking powder
11. and salt. Add shortening to dry ingredients and mix well. In a separate bowl
12. beat together egg and 1/2 cup milk. Make a well in the center of dry ingredients. Add egg mixture and stir with a fork until dough comes together in a ball. Divide dough into 16 even pieces and roll each piece into a ball. Place in a container
13. cover
14. and refrigerate. Preheat the oven to 375 degrees F (190 degrees C). After pork has simmered for 1 1/2 hours
15. remove from liquid. Place pork in a baking dish and bake for 1 hour or until meat shreds easily with a fork. Remove from the oven (keep the oven turned on) and shred into small pieces. Add salsa to shredded pork. Lightly grease a baking sheet. On a lightly floured surface
16. flatten a piece of dough with the palm of your hand. With a rolling pin
17. roll out the dough to make a 5-inch circle about 1/8-inch thick. Place 2 to 3 tablespoons of filling in the center of the dough circle. Brush edges of dough with milk. Fold dough over filling. Pinch edges together. Crimp with a fork to seal. Place on the prepared baking sheet and repeat with remaining empanada dough. Leftover filling can be frozen or used in tacos
18. tamales
19. or burritos. Bake in the preheated oven until golden
20. about 20 minutes. Remove to rack and cool for about 5 minutes. Serve warm. Tips You may substitute vegetable shortening for the lard
21. if you prefer. These pastries can be frozen
22. baked or unbaked. If baking raw empanadas directly from the freezer
23. do not thaw. Bake in preheated oven at 350 degrees F (175 degrees C) for 25 to 30 minutes. Reheat baked frozen ones at the same temperature for 15 minutes.