

Steak & Chorizo Empanadas



Empanada Stuffing:

3 large New York strip steaks (fat removed, medium diced)
4 Chorizo links (casings removed)
½ yellow onion (diced)
½ cup chopped garlic
2 tablespoons smoked paprika
1 tablespoon chili powder
½ cup red wine
chicken stock (enough to cover the meat)
2 sheets puff pastry dough (cut into 4" squares)
2 cups shredded Manchego cheese
¼ can of julienne roasted red peppers
2 egg whites
salt and pepper to taste

How to Prepare:

Get soup pan smoking hot with oil. Add diced steak. In separate pan, render off chorizo sausage (break apart as much as possible while cooking). Add onion, garlic to steak. Add spices and stir. Pour over red wine and reduce. Add chicken stock and let simmer till steak is tender. Add the salt and pepper. Let cool.

For the Empanadas:

Roll out the puff pastry dough, but not too thin. Put ¼ cup of empanada stuffing, a pinch of cheese, and a couple pieces of roasted red peppers in the center. Brush the area around the filling with water. Fold in half and press out any air. Trim the excess dough to form a half moon shape. Take a fork and press the edges of the dough sealing it. Then brush with egg whites and bake in oven at 425° until golden brown.

Chef tip:

Drain off most of the excess liquid when finished cooking this way when the empanadas are baked it doesn't leak out.

Yield: 8-10 empanadas

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