

Lamb & Goats Cheese Empanadas

This recipe makes about three to four dozen empanadas and is inspired by some friends who make wine down in Argentina. Since we have great lamb and goat's cheese in our own area, I thought it was a natural.

Empanada Filling

Finely Diced Lamb	1 ½ pounds
Green Onions, thinly Sliced	One bunch
Goats Cheese	6 oz
Roma Tomatoes, finely diced,	6 each
Nicoise Olives, pitted & coarsely chopped,	1/2 cup
Lime juice	2 each, or to taste

Method

In a medium sauté pan, heat the oil over medium heat. Add the lamb and cook until browned. Remove from heat and stir in the green onion, goats cheese, tomato and olives. Stir to blend. Squeeze lime juice over top & salt and pepper to taste. Let cool.

Empanada Dough

All Purpose Flour	3 ½ cups
Corn Meal	½ cup
Salt 2 tsp	1 tsp
Unsalted Butter	10 tablespoons
Lard	4 tablespoons
Large Egg	2 each
Cold Water	4 tablespoons
Egg yolk for washing	2 each

Method

Mix flour s and shortening in mixer, or by hand. Add salt, egg & cold water. Knead dough until good consistency then let dough rest for at least one hour. Cut out circles and fill with filling into moon shapes, or use tart shells.

They cook at 400 degrees for about 15 minutes.

Serve with Dry Creek Vineyard Cabernet Sauvignon.