

# CAZADORA

RECIPES FROM ROMINA GARBER

## EMPANADAS MENDOCINAS

Empanadas are a staple in many Latin American countries. This recipe is for empanadas mendocinas with a traditional beef filling. If beef isn't your thing, feel free to explore other flavors—chicken, ham and cheese, spinach, Beyond/Impossible meat, whatever works for you!

### INGREDIENTS

- empanada discs (found in the freezer aisle)
- 1 lb ground beef
- 2 white onions diced, about 3 cups
- 1/2 cup lard or butter
- 2 tbs smoked paprika
- 2 tsp chili powder or any ground hot pepper (adjust to taste)
- 1 tbs finely chopped fresh oregano
- 1/2 tbs ground cumin
- 1 bunch green onions finely chopped
- 3 hard boiled eggs sliced
- 1/4 cup sliced green olives
- Salt and pepper to taste
- 1 egg (white and yolk separated, and lightly whisked)

### INSTRUCTIONS

1. Fully thaw the empanada discs before use.
2. Combine ground beef, paprika, red pepper, cumin, salt, and pepper in a large bowl. Mix together and chill until ready to use.
3. Melt the lard/butter in a large pan. Add onions and salt, and cook until the onions are soft (about 8 minutes).
4. Add the meat mixture to the onions and cook on medium heat until the meat is done, stirring frequently.
5. Let the meat mixture or picadillo cool down, and then mix in chopped green onions and chopped oregano.
6. To assemble empanadas, add a spoonful of meat mixture on the center of each empanada disc, with a slice of egg and a sliced olive.
7. Brush the edges of the empanada discs with the egg whites. (You can also use water, but egg white is a good natural "glue" that helps seal the empanada.)
8. Fold the empanada discs, and twist and fold the edges with your fingers. As a final step, use a fork to press down and finish sealing the empanadas, or use the repulgue method. (Google repulgue!)
9. Lightly brush tops of empanadas with egg yolk; this will give them a nice golden glow when they bake.
10. Let the empanadas rest in the fridge for about 30 minutes or until ready to bake.
11. Bake at 400 F and for 20-25 minutes or until golden on top



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Recipe from: <https://www.laylita.com>



WEDNESDAY BOOKS

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## CHIMICHURRI ARGENTINO

Whether we're using it as a spread (in a choripán) or a dipping sauce (for fries or empanadas), this parsley-garlicky sauce is a staple in many Argentine meals.

And the best part of this recipe is there's NO cooking involved!

### INGREDIENTS

- 2 cups packed fresh Italian parsley leaves
- 4 medium garlic cloves, peeled and smashed
- 1/4 cup packed fresh oregano leaves (or 4 teaspoons dried oregano)
- 1/4 cup red wine vinegar
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon kosher salt
- Freshly ground black pepper to taste
- 1 cup of high-quality extra-virgin olive oil

### INSTRUCTIONS

1. Mince garlic very finely, and put in a medium bowl.
2. Mince parsley and oregano, and add to the garlic, along with red pepper flakes.
3. Whisk in red wine vinegar, then olive oil.
4. Transfer into a bowl or jar with a tight-fitting lid, and place in the refrigerator to allow the flavors to blend.
5. Refrigerate at least 2 hours or up to 1 day to allow the flavors to meld.
6. Chimichurri sauce can be kept refrigerated for up to 3 weeks!

iBUEN PROVECHO!



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Recipe from <https://www.authenticfoodquest.com>



WEDNESDAY BOOKS