



Beef And Bean Empanadas

50 empanadas

5 deep dish pie crust
shells

½ pound ground beef

1 medium chopped onion

½ cup mild taco sauce or
tomatoes and jalapeno
peppers

1 cup refried beans or

refried beans with green
chilies or refried beans
with sausage

½ teaspoon salt

¼ teaspoon pepper

evaporated milk

taco sauce

Remove pie crusts from
freezer. Invert onto waxed
paper. Let thaw until flat.
Meanwhile, brown ground
beef and onion in large
skillet. Drain fat. Add taco
sauce, beans, salt and
pepper. Heat; set aside,
cool to room temperature.
Roll each pie crust on a
lightly floured surface to a

12-inch circle. Cut each
crust into 10 2½-inch
circles with a biscuit cut-
ter.

Preheat oven to 400°F.
Spoon 1 teaspoon of the
cooled filling onto one side
of pastry circle. Fold
pastry over filling. Seal
edges with tines of fork.
Place on a well-greased
baking sheet. Brush with
evaporated milk.

Bake until lightly
browned, about 15 to 20
minutes. Serve with taco
sauce.

Note: Reroll scraps of

pie crust dough to make
additional empanadas. Can
be made ahead and frozen.
Reheat before serving.