



QUESABIRRIA-STUFFED EMPANADAS

Quesabirria-Stuffed Empanadas

4 servings Prep time: 30 min (includes chill time) Cook time: 4 hrs

Empanada Dough

- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup lard (cold)
- 2/3 cup ice water (as needed)

QuesaBirria Filling

- 2 lbs. beef chuck or short ribs, cut into chunks
- 2 dried guajillo chiles
- 4 cloves garlic
- 1 large onion, chopped
- 2 cups beef broth
- 1 teaspoon cumin
- 1 teaspoon oregano
- 1/2 teaspoon ground cinnamon
- 1 tablespoon apple cider vinegar
- 1 Tbsp salt
- 1 cup Chihuahua cheese

Directions

Empanada Dough

1. In a large bowl, mix flour and salt.
2. Cut in cold lard until the mixture resembles coarse crumbs.
3. Gradually add ice water, 1 tablespoon at a time, until the dough forms a ball. This can also be done in a food processor using the pulse option. Do not overmix in the food processor, because the dough can become tough.
4. Wrap the dough in plastic and refrigerate for at least 1 hour before rolling out.

QuesaBirria Filling

1. Rehydrate the dried chiles in hot water for 10 minutes.
2. Blend the chiles with garlic, onion, cumin, oregano, cinnamon, vinegar, salt, and beef broth until smooth. Taste and adjust seasoning as needed.
3. In a large pot, sear the beef until browned. Pour in the chile sauce, cover, and simmer for 2-3 hours until the beef is tender and shreds easily. (For Instapot users: sear the beef and use the Roast or Meat setting on the Instapot)
4. Remove the beef from the pot, allow it to cool to touch. Shred the beef and mix with 2 tbsp consommé to keep it moist.
5. Save the remaining consommé for a dipping sauce.

Assemble the empanadas:

1. Roll the dough out to a thin layer (approx. 1/8?), using a large cookie cutter, make 6 circles out of the dough.
2. Place 1 tbs of chihuahua cheese in the middle of each circle, top with 1 tbs of the shredded beef.
3. Seal the edges with a fork. Heat the 1 cup of remaining lard in a cast iron skillet or deep sauté pan on medium heat.
4. Use a small piece of discarded dough to test the lard to see if it's hot.

5. Once it's hot, carefully place the empanadas in the lard and fry for 2 min on each side. Take them out and place on paper towel.
6. Serve warm with remaining broth (consommé) as a dipping sauce.

"As a mom to a child with a severe egg allergy, I'm always seeking ways to reimagine recipes without eggs. Lard has been a game-changer for us, adding a richness to dishes like these empanadas that my entire family can enjoy. It's become an indispensable ingredient in our kitchen." Sharon Grandy from Chicago, Illinois



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