



QUESABIRRIA-STUFFED EMPANADAS



# **Quesabirria-Stuffed Empanadas**

4 servingsPrep 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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