

## **START WITH THE AJI:**

- 1 seeded small hot pepper or 1 red habanero pepper
- ½ cup white vinegar
- ¼ cup water
- ¼ teaspoon salt
- 1 teaspoon sugar
- 1 tablespoon lime juice
- 2 tablespoons vegetable oil
- ½ cup chopped fresh cilantro
- ¼ cup chopped fresh parsley
- ½ cup chopped scallions
- ½ cup chopped tomato

Put the vinegar and habanero pepper in a blender for 2 minutes.

Place the remaining ingredients in a bowl and stir to mix. Add the vinegar and habanero mix to the bowl and mix well.

## **NEXT, MAKE THE MASA:**

- 1 ½ cups masarepa. ½ cup to add as you form ball
- 2 cups water
- 1 tablespoon vegetable oil
- ½ tablespoon sazón Goya with azafrán
- ½ teaspoon Salt

1. Place the masarepa in a large bowl. Add the sazón Goya and salt and stir to mix well.
2. Add the water and oil and mix to form dough.
3. Pat the dough into a ball and knead for 2 minutes or until smooth.
4. Cover with plastic and set aside for 20 minutes.

## **NEXT, MAKE THE FILLING**

- 2 cups peeled and diced white potatoes
- 1 chicken or vegetable bouillon tablet

1 tablespoon olive oil  
¼ cup chopped white onions  
1 cup chopped tomato  
½ teaspoon salt  
¼ cup chopped green onions  
1 chopped garlic clove  
2 tablespoon chopped fresh cilantro  
2 tablespoon chopped red bell pepper  
¼ teaspoon black pepper  
½ pound ground pork and beef

1. Meanwhile, to make the filling, cook the potatoes in a pot with water and the bouillon tablet for 20-25 minutes or until tender. Drain and gently mash the potatoes. Set aside.
2. Heat 1 tablespoon olive oil in a large, heavy skillet. Add the onion and cook over medium-low heat stirring frequently, for 5 minutes. Add the tomatoes, green onions, garlic, bell pepper, cilantro, salt and black pepper. Cook for about 15 minutes.
3. Add the ground pork and beef. Cook, breaking up the meat with a wooden spoon, for 10 to 15 minutes or until the mixture is fairly dry.
4. Transfer the meat mixture to the mashed potatoes bowl and mix well to combine.

### **ASSEMBLE AND FRY:**

Break small portions of the dough, about 1 ½ tablespoons each one, and form each portion into a ball by rolling between the palms of your hands.

Place the balls of dough between two pieces of plastic and roll each out very thinly to form a circle. Remove the top plastic and place 1 tablespoon of the filling in the center of each.

Then using the plastic underneath, fold the dough over to enclose the filling, forming a half circle. Tightly seal the edges by crimping with the tines of a fork.

Fill a large pot with vegetable oil and heat over medium heat to 360° F.

Carefully place 3 or 4 empanadas at the time in the heated oil and fry for about 2 minutes until golden on all sides.