

777 RANCH GROUND BUFFALO EMPANADAS WITH CHIMICHURRI SAUCE

Serves 4

Chef MJ Adams | Corn Exchange Restaurant, Rapid City, SD

INGREDIENTS

EMPANADA STUFFING

2 garlic cloves minced
2 stalks of celery, diced
2 carrots, diced
1 medium onion, diced
2 lbs. of ground Buffalo meat
1/2 cup of green olives, rough chopped into small dice
4 hard boiled eggs, peeled and diced
1/2 cup of moist sun dried tomatoes
Salt and pepper for seasoning
2 T. of olive oil

EMPANADA DOUGH

3 cups of flour
1/2 cup of cold butter
1/4 cup of lard
1/4 cup of cold water

CHIMICHURRI SAUCE

1 cup of chopped parsley
3 Tablespoons garlic, finely chopped
1/4 cup of red wine vinegar
3/4 cup of olive oil
1 tsp. of red pepper flakes

DIRECTIONS

Prepare all ingredients first, then make the dough. To make the dough, place flour in a bowl, and work in butter and lard. Dissolve salt in water and work into flour mixture, making a dough. Let rest for 30 minutes in the fridge.

To make the filling, heat a large sauté pan, adding the olive oil. Sauté the onions, garlic, celery and carrots for 5 to 8 minutes. Add the ground buffalo and cook until the meat is about medium (the meat will continue to cook in the dough), breaking up with a fork while cooking. Add the olives, sundried tomatoes and season to taste with salt and pepper. Remove and let cool. Once cooled, add the the eggs and mix thoroughly.

Divide the dough into 12 portions and roll each into a circle about 6 to 7 inches in diameter. Brush the perimeter with water, place 1/4 cup of filling onto one side, fold the dough over the filling and press the two edges firmly together, crimping if desired or lay on a baking sheet and with an end of the fork tines pressed into the ends. Optional- brush tops with beaten egg yolk and water mixture. Bake at 400 degrees for 25 minutes and golden brown. While baking, make the Chimichurri sauce by combining all of the ingredients and mix. Pour over empanadas just before serving.