

Empanadas de Chile Y Queso

Submitted by Janet Esperson

Makes 2 dozen

Pastry

- 1/2 cup butter, softened
- 1/2 tsp salt
- 4 oz cream cheese
- 1 cup sifted flour

Beat butter, cream cheese and salt together in mixer until smoothly blended. Work in flour to smooth dough. Flatten dough to form a rectangle. Wrap in plastic and chill overnight.

Chili Cheese Filling

- 2 Tbsp butter
- 1/4 cup canned green chiles, blotted dry, seeded and chopped
- 2 chopped green onions
- 1 cup finely shredded cheddar cheese
- 1/4 cup chopped ripe olives
- oregano to taste
- garlic powder (optional)

Combine ingredients and blend smooth.



Assembly

1. Divide dough in half and roll each half 1/8 inch thick on lightly floured board
2. cut 3-inch rounds. Put a bit of filling in each round, moisten edges and fold pastry over in half-moon shape.
3. Place on lightly greased cookie sheet and chill one hour. (Empanadas may be frozen at this point.)
4. Mix one egg yolk with 2 tsp milk or cream to brush on pastry before baking
5. bake at 350 degrees, 5-20 minutes.