

Claudia's Colombian Empanadas ©

Makes about 60 Empanadas

Active Time: 90 min

Total Time: 90 min



INGREDIENTS

Empanadas

3 lbs red potatoes, peeled, cut into quarters

1 large Vidalia onion, diced

8 large garlic cloves, minced

1 medium tomato, chopped

1 bunch fresh cilantro, finely chopped

1 bunch scallions, finely chopped

16 oz can of Goya garbanzo beans

4 lb rotisserie chicken, meat shredded

2 24 oz bags of Goya Masarepa Yellow Cornmeal

1 cup vegetable stock

2 envelopes of Goya Sazón with Annatto (with or without cilantro)

½ C olive oil

2 gallons vegetable oil

2 teaspoons cumin powder

2 teaspoons garlic powder

salt & black pepper



About Aji:

Each region has their own Aji. I'm not so sure that this is in the style of Bogotá or just my family's version.



Aji

1 bunch of scallions, finely chopped

1 bunch of cilantro, finely chopped

1 tomato, chopped *optional

salt & black pepper

1 tablespoon of white vinegar

Few splashes of Tobasco or other hot pepper sauce

1-2 tablespoons of water to thin out sauce if needed

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SPECIAL TOOLS

Potato masher
Vegetable peeler
Tea kettle for boiling water
Cooking gloves
Clear plastic wrap for making the dough
A fryer for frying the empanadas
Tongs or metal spider
Paper towels and cookie sheets or rack



DIRECTIONS

Making Aji

Place all chopped vegetables into a preferably glass container with a lid.
Add salt, pepper, water, hot sauce, vinegar, mix and taste.
This can be made the day before (it's actually better this way).



Cook Empanada Stuffing

1. Place peeled and quartered potatoes into large pot of water on medium flame and cover.
2. Once potatoes boil, add generous handful of salt and cook until just soft enough for a fork to pass through, about 15 min.
3. When potatoes are done, drain and mash to a chunky consistency.
4. While potatoes cook, saute diced onions in large heated saute pan with olive oil for 5 min or until translucent.
5. Add salt, black pepper, garlic powder and cumin, and rest of vegetables to onions in saute pan and cook for another 5 min.
6. When vegetables soften, add drained chickpeas and ½ C of vegetable stock or water to saute pan and cover to cook for 10 min.
7. Once chickpeas have softened, mash them to a chunky consistency. Taste and adjust for seasoning as needed.



Mix the Masa

8. As the vegetable mixture and potatoes cook (after the potatoes boil and after you've added chickpeas to vegetable mixture), put electric kettle on and prepare the Masa for the empanada dough:
9. In a large bowl, add 2 bags of Masarepa and 2 pouches of Goya Sazon and mix well to make sure spices are well incorporated.
10. Add measured amount of hot water from electric kettle a little at a time and mix well, there should be no dry spots.
11. Cover with plastic wrap until cool enough to touch.

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Mix the Stuffing

12. Combine partially mashed potatoes and vegetable mixture into large bowl to mix. (May want to deglaze saute pan with some water or veg stock to get all bits up)
13. Add pulled chicken to mixture to combine or separate some of potato/veg mixture out if making vegetarian versions.

Form & Stuff the Empanadas

14. Place a scant ¼ cup of masa onto a piece of plastic wrap and roll out the masa into a ball with the palm of your hand.
15. Then fold the plastic wrap over the ball and press down until it makes a circle that is 4-5" in diameter (this will vary depending on the size of your palm, the formed circle should fit inside your palm) Lots of care should be taken not to press too hard to break the masa, but it's easy to fix. No worries.
16. Open the plastic wrap and place 2-3 tablespoons of filling toward the middle of the masa circle.
17. Then, use the plastic wrap to fold the masa dough over the filling, and then gently crimp the edges of the masa together, forming a little empanada. Repeat.
18. Lay out the formed Empanadas on a tray for frying. If making vegetarian and meat versions, cook the vegetarian ones first.



COOK

19. Prepare electric fryer (ADULT) as Empanadas are being formed. Drop 4-5 Empanadas into oil that's been heated to 350 °F and cook for 4-5 min. Once they look crispy and begin to float, lift out of the oil and place on a draining/cooling surface. Repeat until all Empanadas are done.

Notes: Make sure oil is at 350 before cooking and don't leave oil heating without food or it will begin to smoke.

SERVE

20. Lay out vegetarian and meat empanadas on separate platters and place prepared Aji into small bowls for dipping or passing around with spoons.

Enjoy!