STANDARDIZED RECIPE CARD

RECIPE NAME: _Modified Empanada	s, Versior	RECIPE #		
NUMBER OF PORTIONS: 36	HOTEL USE RECORD REF #S			

NUMBER OF PORTIONS	5: _36	F	IOTEL 05E RECORD REF #5
INGREDIENTS	AMOUN	NT UNIT	PREPARATION
90-93% fat ground beef	2	lbs.	cooked, rinsed and drained
onion	2	cup	chopped fine
green bell pepper	2	cup	chopped fine
garlic	4	cloves	crushed
black pepper	1/4	tsp.	
ground cumin	1	tsp.	
jalapeno	1	each	chopped fine
chili powder	2	tsp.	
cinnamon	1	dash	
nutmeg	1	dash	
fresh cilantro	1/4	cup	chopped fine
tomato paste	1	tbsp.	
saffron threads or tumeric	1	pinch	optional
tomato sauce, canned	8	OZ	
Goya Empanada Dough Circles	36	ea.	
enough olive oil for deep frying			about 1/4 c estimated to be retained in final product
		1	
		1	