STANDARDIZED RECIPE CARD

RECIPE NAME: _Modified Empanadas, Versior _____RECIPE #_____

NUMBER OF PORTIONS: _36_____ _____HOTEL USE RECORD REF #S _____

INGREDIENTS	AMOUNT	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	6	cloves	crushed
black pepper	1/2	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.	
Sazon Seasoning	1/2	package	(2.5 g, or 1/2 + 1/8 tsp.)
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