STANDARDIZED RECIPE CARD

RECIPE NAME: _Tradition	al Empana	das	RECIPE #				
NUMBER OF PORTIONS: _30HOTEL USE RECORD REF #S							
INGREDIENTS	AMOUNT	UNIT	PREPARATION				
80-85% fat ground beef	2	lbs.	cooked and drained				
onion	1/4	cup	chopped fine				
green bell pepper	1/4	cup	chopped fine				
garlic	2	cloves	crushed				
black pepper	1/8	tsp.					
Adobo seasoning	1/8	tsp.					
Sazon seasoning	2	packages	(2 1/2 tsp.)				
tomato sauce, canned	8	oz					
Goya Empanada Dough Circles	30	ea.]				
enough lard for deep frying			about 1/4 c estimated to be retained in final product				
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