



George's Empanadas

The Crust:

1 1/2 cup flour
1/2 teaspoon salt
1 stick butter
1 egg
Cold water

Use food processor to mix first 4 ingredients. Slowly add water through top until dough moistens and sticks together. Put dough in refrigerator for at least 30 minutes.

The Filling:

1 cup chicken or turkey (cooked)- shredded or cubed
2 medium potatoes (cooked) - cubed
8 mushrooms - sliced
1/3 cup olives - sliced (I like green for the salt)
1/2 cup spinach - chopped
1/2 - 1 cup cheese
2 hard boiled eggs chopped
artichokes (easiest to buy canned)
salt

Preheat oven to 375. Divide dough into 6 to 8 balls. Lightly sprinkle counter with flour. Roll each ball out to make an oval. Fill each with above ingredients. Add a little salt to each before closing. Either fold dough over and pinch (like a calzone) or bring all edges to top and pinch closed. Bake at 375 for 35-45 minutes.

