



EMPANADAS A LA RAFAEL

A. Dough

½ cup oil
½ cup dry white wine
1 teaspoon baking powder
Pinch salt
Flour

Mix all the above ingredients in a bowl. Keep adding flour until dough forms a ball and becomes easy to handle.

B. Filling

3-4 large sardines or a regular tin of sardines
1 small can (2 oz.) of bonito (or tuna) drained and broken up
½ pimiento cut into small bits
5-6 olives chopped
Tomato sauce

Mix all of the above ingredients in a bowl adding enough tomato sauce to everything well.

C. Roll out dough to ¼” thickness. Cut with a pastry cutter or a glass about 3” round. Pat out dough with your fingers to thin out. Place filling in the center of each 3” round. Fold over dough-in half-and pinch edges together using fork. Reinforce edges and make design along the edge.

D. Fry empanadas in very hot oil until golden brown on both sides. Drain, cool and serve. Best served on the same day and at room temperature.

