



RKF Recipes

Smokin' Creole Seasoning

This seasoning blend jazzes up fish, meat, rice, soups and stews. Use it in your favorite Gumbo or Red Beans and Rice recipe for a true New Orleans culinary experience!

Beef Empanada (makes 9 servings or 36 empanadas)

Ingredients

- 1 cup All-Purpose Flour
- 1 cup Unsalted Butter
- 2 lbs Beef Sirloin or Tri-Tip (diced small) *
- 4 cups Yellow Onion (diced)
- 4 cloves Garlic (minced)
- 4 Tbls Organic Herb Oil (or olive oil)
- Golden Raisins
- 2 cups Beef Broth
- 1 cup Black Olives (pitted and chopped)
- 3 cups flour (for table to prevent sticking)
- 6 eggs (whisked, with a splash of cold water)
- 2 Tbls Smokin' Texas Gourmet **Smokin' Creole Seasoning**
- 1 Tbls Smokin' Texas Gourmet **Spiced Dry Rub**
- ½ Tbls Smokin' Texas Gourmet **Garlic, Salt, and Pepper (GSP)**
- 36 Each Golla Empanada Dough (3 packages of 12 each) (keep cold in refrigerator until use)



*Can substitute smoked brisket or smoked pork shoulder (brisket or pork empanadas). For a beef and chorizo empanada, replace half the beef with ground chorizo.

Directions

(Heat oven to 325 degrees F in oven, Oil to 350 degrees F if frying)

Roux Preparation

1. In a sauté pot, prepare the roux by melting 1 cup of unsalted butter over medium heat
2. When butter is melted add 1 cup flour and whisk together until slightly brown
3. Set aside for cooling and later use

Beef Mix Preparation

4. To a large skillet or sauté pan add the herb/olive oil with medium heat
5. Add diced onions and stir until translucent and slightly brown, about 5 minutes
6. Add minced garlic and diced beef, sauté until beef is brown and cooked
7. Add all seasonings and mix well
8. Add beef stock and heat to a boil, reduce by half then turn heat to low/medium
9. Add raisins and black olives, stir together for about 3 minutes
10. Slowly add roux with stirring until the mixture is of "chili" consistency

Empanada Assembly Preparation

11. On a clean table spread flour
12. Lay out empanada rounds on flour
13. With a small brush, coat lightly the entire empanada dough with the egg wash
14. With a 2 oz. scoop, fill with the beef mixture in center of dough
15. Fold into a half circle, seal the half circle with a fork
16. With the same brush, wash the entire empanada
17. Cook in oven at 325 degrees F for 20 minutes or until golden brown (or in fryer at 325F)

Note:

1. Smokin' Texas Gourmet Garlic Salt and Pepper is a 1st Place Gold Medal Scovie Food Show winner in Seasoning, Prepared Foods!
2. Smokin' Texas Gourmet Spiced Dry Rub is a 1st Place Gold Medal Scovie Food Show winner in Seasoning, Prepared Foods!

