



FINCH + FENNEL

Empanadas

COOK TIME: 40 minutes

YIELDS: 3-5 Servings

INGREDIENTS:

½ Onion, diced

2 Tbsp Garlic, finely grated

½-1 c Pulled Pork (or any pre-cooked meat)

½-1 c F+F Sweet + Savory Sweet Bourbon
Grillin' Sauce

1 Pie Dough, fresh or frozen

EGG WASH:

3 Egg Yolks

3 Tbsp Milk



DIRECTIONS:

1. Sauté onions & grated garlic over medium heat until translucent; then add pre-cooked or freshly cooked pork & warm through.
2. Add F+F Sweet + Savory Sweet Bourbon Grillin' Sauce to onion/pork mixture & warm through. Set aside to cool completely, before stuffing into pie dough.
3. Cut out 5-inch rounds from pre-made pie dough, put spoonfuls of meat in center of each. Fold in half & crimp edges with fork, sealing dough with drops of water.
4. Prepare egg wash by mixing egg yolks with milk.
5. Bake pastries in preheated oven at 375°F for 15 minutes, brushing with egg wash, halfway through.

Enjoy!

