

Spanish Empanadas

Ingredients:

- 1 lb. ground beef
- 4-5 medium white onions, finely chopped
- 2 bell peppers, finely chopped
- 2- 4 hot green chili peppers, finely chopped
- 1 tbs. oil
- salt and pepper to taste
- 15 olives, chopped
- paprika
- cayenne pepper
- Worcestershire sauce
- 3 boxes ready to make pie crusts or your own pie crust recipe

Cook onions, pepper, chilies and meat in oil in a heavy skillet until meat is done. Salt and pepper to taste. Cool slightly. Add olives and season to taste with paprika, cayenne and Worcestershire sauce. Chill overnight.

Prepare pastry dough according to directions. Roll dough thinly. Cut into 3' rounds. Place one tablespoon meat mixture on each round. Fold over and pinch together at edge with fork.

Bake at 450° for 20 minutes or until browned.