

Empanada Dough



Recipe Courtesy of Emeril
Lagasse

Recipe Summary

Difficulty: Easy

User Rating: No Rating

1 cup masa harina
1/2 cup flour
1/2 cup yellow cornmeal
1/2 teaspoon baking powder
1/2 teaspoon Southwest seasonings
1/2 teaspoon salt
1/2 teaspoon fresh ground black pepper
1 tablespoon lard
1 cup warm water

In a mixing bowl combine the masa harina, flour, cornmeal, baking powder, Southwest seasoning, salt, and pepper, mix thoroughly. Cream in the lard and add the water a little at a time, working the mixture until all is completely incorporated. Using your hands, form the dough into a log about 12 inches long by 3 inches across and refrigerate for about 20 minutes.

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