

Empanadas with Chipotle Aioli

Jeffrey's Grill and Catering

Empanadas

- Sauté one yellow onion, add one chopped jalapeno
- Add $\frac{1}{2}$ bunch coarsely cut cilantro
- Salt and pepper to taste
- Transfer to bowl, and $\frac{1}{2}$ lb queso fresco
- $\frac{1}{4}$ lb grated provolone cheese
- Flatten masa in $2\frac{1}{2}$ inch rounds
- Place 1 Tbls of mixture on top, fold over masa, sealing edges
- Fry in peanut oil until golden brown

Aioli

- Puree chipotles in cuisinart
- Add 2 chopped garlic cloves
- Add 4 egg yolks and the juice of 1 lemon
- Salt and pepper to taste
- Process in 2 cups of olive oil, slowly
- Add more lemon juice for texture.

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Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey