



# Empanadas

## Ingredients:

- 1 C shredded chopped chicken
- 1 Tbsp. Mexican seasoning (1/2 cumin and 1/2 garlic powder)
- 4 Tbsp. Cowboy Ike's Cabernet Jelly (or to taste)
- 1 Tbsp. of finely chopped canned Chipotle peppers
- 1 (15-ounce) box refrigerated pie crusts (recommend Pillsbury)
- 1/2 C golden raisins
- 1/2 C shredded Mexican cheese
- 1 egg

## Directions:

Preheat oven to 400°F. Line 2 baking sheets with parchment paper. In a medium bowl combine chicken, golden raisins, seasoning, cheese, jelly and chopped Chipotle peppers. Unroll pie dough, using a 3-inch round cutter, dusted with flour and cut out as many rounds as possible, 10-12 per sheet, should have between 20-24 rounds. Beat the egg lightly in a small bowl, set aside. To assemble, empanadas, fill the center of each round with approximately 1/2 Tbsp. of the mixture. Brush half of the perimeter of each dough round with the egg wash. Fold over 1 side of the round to make a half-circle. Crimp the edges with tines of a fork. Place empanadas on prepared baking sheets. Brush each top lightly with egg wash and sprinkle each with a little of the remaining cheese.

Bake in a preheated oven for 18-20 minutes until golden brown.

Enjoy with any of our red wines!

*"Life is an Adventure, Drink Wine!"*

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