

# CHOLULA HOT SAUCE Pork Carnita Empanada with Chili Lime Pico

## WHAT'S NEEDED

### Ingredients:

#### For Empanada Filling:

- 5 oz. habanero sausage, skinned and minced
- 1 yellow onion, diced
- 2 jalapenos, deseeded and diced
- 2 tbsp. minced garlic
- 4 tbsp. chopped cilantro
- 1.5 lbs. pork carnitas
- 1 bottle (5 oz.) **Cholula Green Pepper** Hot Sauce
- 1.25 lbs. smoked cheddar, shredded

#### For Chili Lime Pico:

- 8 Roma tomatoes, diced and deseeded
- ½ red onion, finely diced
- 3 tbsp. minced cilantro
- salt and pepper to taste
- 3 oz. **Cholula Chili Lime** Hot Sauce

#### For Empanada Dough:

- 3 cups flour
- 1 tsp. salt
- ½ cup cold water
- 1 egg
- 1 egg white
- 1 tsp. white vinegar
- 3 tbsp. shortening

## HOW TO MAKE

### Preparation

#### Empanada Filling:

1. First take habanero sausage and onion to food processor. Pulse until minced.
2. Take large saute' pan and heat over moderate heat. Add a little oil to pan and start to saute' adding sausage, onion, jalapeno, garlic, and pork carnitas.
3. Once everything is tender, about 4-5 minutes, add cilantro, and **Cholula Green Pepper** Hot Sauce. Stir incorporating well.
4. Remove from heat and add cheese. Reserve in refrigerator until cooled about 1 hr.

#### Empanada Dough:

1. Take dry ingredients and put into mixer with dough hook. Start mixer on low and add wet ingredients slowly.
2. After ball has formed, remove from mixing bowl. Knead until smooth and refrigerate for at least 1 hr.

#### Empanadas:

1. Remove dough from refrigerator.
2. On floured surface, roll dough to 1/8th inch thick. Cut 5-inch rounds from the dough, making about 14-15 rounds.
3. Then take a heaping spoon of filling and put in center of dough round. On half of the dough round, brush rim of dough with egg white. Fold dough over filling, making half moon shape. Last, take fork and press around edge to seal the edge.
4. Fry at 350 degrees until brown, about 4 minutes. Or, take and wrap tightly and freeze. Frozen empanadas may take up to 10 minutes to get filling to temp.

#### Chili Lime Pico:

1. Put tomatoes, onion, and cilantro in bowl and season with salt and pepper.
2. Add **Cholula Chili Lime** Hot Sauce and incorporate well.
3. Place in refrigerator for at least 15 minutes before serving.

