

Crab & Goat Cheese Empanadas

from Scott Duncan, ©Michelle Bernstein, foodnetwork.com

Dough:

2 C all-purpose flour

1 t salt

1/4 lb. plus 2 T butter, cut into small cubes

1/3 C cold water

Filling:

1 T olive oil

1 Spanish onion, chopped

3 cloves garlic, minced

1/4 habanero, minced

1 lb. picked lump crabmeat

1 C soft goats cheese

1 t chopped thyme

1/4 C chopped Italian parsley

Salt and freshly ground black pepper

Mango Chutney, recipe follows

Dough: Combine flour, salt, and butter in food processor, run until it becomes a coarse meal. Add all the water and pulse until it forms a dough. Allow to rest for 1/2 hour.

Filling: In a saute pan on medium, heat olive oil and saute onion, garlic, and habanero. In a large mixing bowl, combine the remaining ingredients. Season, to taste, with salt and pepper.

Preheat oven to 325 degrees F.

Roll the dough out on a lightly floured surface, making a rough circle about 1/8-inch thick. With a 3-inch diameter cookie cutter, cut circles.

Place about 2 teaspoons of the filling into the center of each circle. Moisten the exposed dough with a finger dipped in water. Fold the empanada in half, press the firmly together, sealing with a fork around the edge. Bake for 15 minutes. Serve with Mango Chutney.

Mango Chutney:

2 mangoes, peeled, seeded and chopped

1 T fresh ginger, chopped

1/4 Spanish onion, chopped

1 T rice wine vinegar

2 T sugar

1 T cornstarch, mixed with 2 T water

Combine all ingredients in a saucepan. Cook on low for 30 minutes. Add cornstarch if desired to thicken.