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CATERING

## Jamaican Beef Patties

Makes 4 Large Patties

### INGREDIENTS

#### For Pastry Crust:

- 1 ½ cups all purpose flour
- ¼ cup Ice water
- ¼ cup cold butter - salted
- ¼ cup
- 1 teaspoon apple cider vinegar
- 1 tablespoon curry powder
- 1 teaspoon sugar
- ½ teaspoon turmeric
- ½ teaspoon salt
- 1 egg + 1 tablespoon of water for egg wash

#### For Meat Filling:

- 1 lb ground beef
- ¼ cup diced onion – fine dice
- 1 ½ tablespoons olive oil
- 1 cup beef broth
- 2 garlic cloves
- ½ cup panko bread crumb
- 1 teaspoon of each – garlic powder, paprika, onion powder, curry powder, dried thyme, parsley
- ½ teaspoon allspice
- ¼ teaspoon of each – cayenne pepper, clove
- Salt and Pepper to taste

## **Directions**

### **For Pastry Crust:**

- Mix together the flour, curry powder, sugar, salt and turmeric in a food processor.
- Add the apple cider vinegar, ice cold water, butter and shortening.
- Pulse mixture until it pulls together and forms a ball.
- Lightly flour your workspace, transfer the dough, and roll out until approximately ½ inch thick.
- Transfer the dough to a baking sheet lined with parchment paper.

### **For Meat Filling:**

- Heat skillet on medium high heat with olive oil. Add ground beef and crush into small pieces.
- Add the garlic, onions, and spice mix, stir until combined. Sautee 5-8 minutes until onions become translucent.
- Stir in panko bread crumb. Pour in the broth and let the meat filling simmer over medium-low heat for 5 minutes. The sauce should be thickened at this point.
- Cool filling

### **For the Making:**

- Heat oven to 375F
- Pull dough from fridge. Use a bowl or pastry cutter approximately 6.5 inches.
- Fill the center of each circle with about 2 ½ tablespoons of the ground beef mixture. Do not overfill or your pastry will break as you fold it over.
- Brush one side of the pastry with egg wash. Carefully fold the other side and fold it over the meat.
- Seal with a fork and place the patties on a baking sheet.
- Bake for 30-35 minutes.