

DUCK EMPANADAS

Date: 10/15/2013

Plate: Platter w/ ramekin

STEP #1: INGREDIENTS

4 each

Duck Empanadas - sealed and thawed

STEP #2: INGREDIENTS

2 shakes

Taste Buds Meat Rub

SET-UP / GARNISH: INGREDIENTS

2 vz.

[Zydeco Sauce](#)

1/2 cup

[Shredded Cabbage](#)

Approx. 4 tsp.

Crema

1 TBL

[Southwest Herbs](#)

Procedure

Step #1:

- a. Place 4 duck empanadas in a 350 - 380 degree fryer.
- b. **Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**

Step #2:

- a. With the empanadas still in the sav-a-day, **evenly shake the Meat Rub over the empanadas.**
- b. **Toss to fully coat the empanadas.**

Set-Up / Garnish:

- a. Fill a ramekin with 2 vz of Zydeco Sauce, and place the ramekin on one end of the platter.
- b. Spread the cabbage on the bottom of the platter from the ramekin to the opposite end of the plate.
- c. **Partially shingle** the empanadas over the cabbage with the smooth side facing forward.
- d. **Spoon** approximately 1 tsp. of Crema over each empanada.
- e. Sprinkle the Southwest herbs over the empanadas.

