



BAD BUNNY EMPANADAS

Celebrating Bad Bunny's innovative spirit, we crafted a unique empanada, blending genres and tastes. This empanada, a crispy yet fluffy delight filled with chorizo, veggies, manchego, herbs, shallots, and a hint of garlic chili paste, offers a burst of flavors. Paired with a cherry lime sour cream, it's a versatile dish that enhances any gathering, embodying the fusion of cultures and the joy of culinary creativity.

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Yield: 12 empanadas

Ingredients

- Golf ball-sized ball of dough (ingredients and directions below)
- 2 tablespoons of filling (ingredients and directions below)
- Lime and cherry sour cream (ingredients and directions below)
- 2 cups canola oil

Ingredients for the Dough

- 2 $\frac{3}{4}$ cups flour + $\frac{1}{2}$ cup flour for rolling dough
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- 2 teaspoons of granulated garlic
- $\frac{1}{2}$ cup of butter or duck fat (we go with duck fat; you can use lard or shortening too)
- $\frac{1}{2}$ cup ice water
- 2 teaspoons distilled white vinegar

Directions for the Dough

- Take the flour, baking powder, salt, garlic and mix it evenly
- Add in the duck fat and combine until it looks sandy
- Throw in the ice water and vinegar
- Knead into a flexible, good dough, adding more water if needed
- Break the dough into 12 golf ball-sized balls (around 2 ounces each)
- Put them in a gallon storage bag and let it rest for an hour

Directions for the Filling

- Saute the chorizo
- Move the meat into a mixing bowl, and leave the grease in the pan...
- ...and saute the vegetables and herbs, cooking them in the grease
- Add the sofrito to the pan
- Add the veggies, herbs, and sofrito to the mixing bowl
- Add the cheese to the mixing bowl and stir evenly
- Add salt and pepper, stir again

Ingredients for Lime Cherry Sour Cream

- 8 ounces sour cream
- 10 ounces maraschino cherries, with juice
- 2 teaspoons lime juice

Directions for Lime Cherry Sour Cream

- Mix all ingredients evenly

Directions for Bad Bunny Empanadas

- Throw some flour on a clean counter, and flatten each of the balls into a circle – we want these to be 4 $\frac{1}{2}$ inches across
- Throw about 1 tablespoon of the filling into each, then fold them over
- Coat your fingers with water, and run it along the edge of the empanada
- Using a fork, seal the crescent side up, putting little lines in it
- In a heavy-bottomed pan, heat up 2 cups of canola oil to around 350 degrees
- Drop 'em in the oil, for 1-2 minutes on each side until golden brown, but they'll cook quick
- Dip it in the sour cream or throw a dollop on top
- Be so bad you're good