

BBQ Pulled Pork Empanadas

YOU'LL NEED...

4 lbs pork shoulder, fat trimmed

1 can root beer

3/4 cup BBQ sauce, or to taste

1/2 tablespoon cumin

1/2 tablespoon paprika

1/2 tablespoon cayenne

1/2 tablespoon garlic

salt and pepper to taste

2 packages of prepared pie dough

1 egg plus 2 tablespoons water

LET'S GET COOKING...

1. Season pork shoulder with spices and salt and pepper. Place in baking dish and pour root beer around the sides. Slow roast in oven at 325 degrees F for about 3 1/2 to 4 hours, or until pork is tender and falls off the bone.
2. Shred pork and mix in the BBQ sauce. Set aside.
3. Heat oven to 375 degrees F. Place pie crust dough on a lightly flour surface. Cut out round discs. Place a small amount of pork filling in the center of each round. Be sure not to overfill. Fold dough in half to form a half circle. Press edges together to seal, and work from one end to another, creating pleats. Place on a greased parchment lined baking sheet.
4. Mix egg with 2 tablespoons water. Brush the egg wash on the surfaces. Bake for about 20-25 minutes or until golden brown.