

Jamaican Patties

Crust

4 cups flour
1/2 lb niter kibbeh, chopped
7 oz water
2 tsp sugar
2 tsp salt

1. In food processor, pulse flour and niter kibbeh together until it achieves a sand-like texture.
2. Pulse in water a little at a time until dough forms a ball.
3. Chill at least 30 minutes.

Filling

1 lb chopped onion
1/4 lb niter kibbeh
1 Tbsp Berbere spice
1 tsp roasted habanero powder
2 lbs braised lamb (breast, shoulder, shank or the like), chopped
1 tsp grated ginger
3 allspice berries, grated
1/2 cup breadcrumbs
salt to taste

1. Sweat the onion in the niter kibbeh until soft and translucent.
2. Add the Berbere spice and habanero powder and saute 2 minutes.
3. Add the lamb, ginger and allspice and saute until meat is hot and tender.

4. Stir in breadcrumbs and season to taste with salt.
5. Pulse in food processor to desired consistency.

Patties (makes about 24 mini patties or 12 full size)

1 recipe dough
1 recipe filling
2 eggs, beaten

1. Form turnovers and crimp edges by whatever your preferred method. A fork is easiest, but less decorative.
2. Brush turnovers with beaten eggs and bake at 350 for 15 minutes.