

SAMBOUSEK OUZI // DEEP FRIED SAVORY HAND PIES RECIPE

4-to-6 oz ground beef or lamb
1 teaspoon oil or butter
1 cup diced onion
1/2-to-1 1/2 teaspoons salt
3/4 teaspoon Arabic 7-spice blend
1/4 teaspoon black pepper
1/8 teaspoon ground fennel
Pinch of cardamom
Pinch of cinnamon
1 cup Jasmine rice, washed, drained
2 cups hot water or mild chicken broth

2 3/4 cups all-purpose or pastry flour; plus more as needed
3 tablespoons unsalted butter, cubed, chilled
3 tablespoons safflower or sunflower oil
3/4 teaspoon salt
1/8 teaspoon Arabic 7-spice blend
1 teaspoon baking powder
1 large egg, at room temperature
2/3 cups water; plus more as needed

Prepare filling. Add beef to skillet and sauté on medium-high heat until liquid is almost gone. Add oil or butter and diced onion; sauté another 2 minutes. Add salt, spices and rice; sauté 1 minute. Add water or broth, bring to a gentle boil for a minute then cover and simmer on low heat for 20 minutes. Turn off heat and rest 5 minutes. Fluff rice with fork, transfer onto a large dish and set aside until completely cool.

Prepare dough. In a food processor, pulse together flour, butter and oil. Add salt, 7-spice and baking powder; pulse just to combine. In a mixer, whisk egg until foamy. Add water and mix to combine. Add flour mixture in increments; using the paddle attachment and mixer set on kneading speed (#2 on KitchenAid). Knead, adding more flour and water as needed, until an almost-firm but pliable dough is reached. Cover; set aside 40-to-90 minutes.

Assemble. Divide dough into 24 balls for medium-large hand pies. Work with a few pieces at a time while you keep the rest covered. Roll each ball to a 1/8"-to-1/4" thick circle, fill with about 2 1/2 tablespoons filling, and press edges as you fold over. Crimp/twist edges in a decorative shape to seal then place on a lightly floured or plastic wrap covered surface. Repeat.

Serve. Preheat oil to 350F and deep fry four to six hand pies at a time until lightly golden; thoroughly drain on paper towels.