

## Cheeseburger Hand Pies with Mango Habanero Jam

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### Ingredients:

1 Package	Frozen puff pastry, thawed
2 Tablespoons	Olive oil
1 Medium	Sweet onion, finely chopped
2 Cloves	Garlic, finely chopped or minced
1 Pound	Ground beef
2 Tablespoons	Worcestershire Sauce
2 Tablespoons	Tomato paste or ketchup
1 Teaspoon	Salt
½ Teaspoon	Pepper
½ Teaspoon	Thyme
½ can	Beef stock or broth (14.5 ounce can)
3-4 Tablespoons	Mango Habanero Jam
1 cup	Cheddar cheese, shredded
3 Tablespoons	Mustard – This is optional (can use yellow or stone ground)
Small bowl	Water

### Directions:

Preheat oven to 375 degrees F.

In large skillet cook the onions in oil for about 3-5 minutes. Add garlic and cook an additional 2 minutes.

Add ground beef and cook thoroughly.

In small pan, combine Worcestershire sauce, tomato paste, salt, thyme, Mango Habanero Jam and beef broth. Bring to a boil and then simmer for 5-7 minutes. Keep cooking until sauce is very thick. Add sauce to ground beef and mix thoroughly.

Roll out the two sheets pastry dough on floured surface and cut into squares each – for smaller pies cut into 8 squares. We used a rolling pin to make the pastry a bit thinner. If desired, spread 8 squares with mustard.

Fill 8 squares half way with ground beef mixture. Sprinkle with cheddar cheese. Dip finger in water and dampen the outer edges of the 8 squares. Top each with the remaining 8 pastry squares. Crimp edges with fork.

Bake on a parchment paper lined cookie sheet for about 15 minutes.

Substitution – Simply cook ground beef and mix with any taco seasoning according to package directions and add Mango Habanero jam, cheddar cheese and salsa. Serve with sour cream.

