

Cooking Corner Tips To Help You

Fill Dough For Your Dears

(NAPSA)—A popular dish the world over is dough stuffed with meat, cheese and vegetables.

Whether you fry, steam or bake, call it a wonton, pelmeni, kreplach, kromme, pierogi, samosa, rellena or anything else, you probably also call it delicious. What's more, dumpling as an appetizer, main dish or dessert is easy to make, easy to carry and a delight to eat.

One variation, the empanada, is popular throughout the Americas and may have originally come from Spain, Portugal or Italy.

Here's a version with two tasty fillings that people of all backgrounds are likely to love:

Jarlsberg Half-Moon Empanadas

1 package refrigerated pie crust

Roll out dough and cut out 20 4-inch rounds.

Preheat oven to 400°. Place 2 tablespoons filling (two choices below) in center of 4-inch round. With wet fingers, moisten inside edges of dough and gently stretch over filling to make half-moon shape. Using fork tines, crimp edges to seal. Bake empanadas on parchment-lined cookie sheet, about 14 - 16 minutes, or until golden light brown. Serve warm.

Potato-Onion-Cheese

**1½ cups mashed potato
½ teaspoon cumin powder
1 4-ounce tin diced green chilies, not drained
½ teaspoon salt or to taste
3 - 4 cloves garlic, chopped
2 cups finely chopped, cooked green onions (white and green parts)**



Dumpling delights: Friends and family will wax enthusiastic for half-moon empanadas with potato and cheese filling.

6 ounces sliced Jarlsberg or Jarlsberg Lite, diced

In bowl, mix together potato with cumin, chilies, salt, garlic, green onion and cheese.

Chorizo-Chicken-Cheese

**1½ cups diced cooked chorizo
1½ cups cooked chicken, shredded OR diced
¾ cup mashed potatoes
6 ounces sliced Jarlsberg or Jarlsberg Lite, diced
½ cup packed chopped parsley (stems included)
Salt and pepper, to taste**

In bowl, mix together chorizo and chicken with potato, cheese, parsley, salt and pepper, to taste.

Learn More

A mild part-skim-milk cheese rich in calcium and protein, Jarlsberg has a buttery, rich texture with mild flavor. For more recipes, tips and entertaining ideas, visit www.norseland.com.