

## Jamaican Beef Patties

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Jamaican Beef Patties A spiced beef filling wrapped in a bright pastry dough, Jamaican beef patties make a flavorful dinner or even an afternoon snack! A great make-ahead-and-freeze meal!

[Jamaican Beef Patties | The Pioneer Woman](#)

Directions For the dough: Combine flour, salt, and curry powder in work bowl of food processor, pulse to combine. For the filling: Heat oil in saucepan over medium heat, add onions, scallions, thyme, and Scotch bonnet peppers. Preheat the oven to 375 degrees F. Roll the dough out to 1/8-inch ...

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Jamaican Beef Patties. Of course, we're making the dough from scratch All purpose flour, unsalted butter, sugar, salt, curry powder, turmeric, and water is all you need for the dough. The dough should be slightly sticky and soft. Place in the fridge for 20 minutes These are the ingredients you'll need for the filling.

[Jamaican Beef Patties Recipe | Food Network](#)

Make the Filling Gather the ingredients. Add ground beef to a large bowl. Sprinkle in allspice and black pepper. Mix together and set aside. Heat oil in a skillet until hot. Add onions and sauté until translucent. Add hot pepper, garlic, and thyme and continue to sauté for another minute. Add ...

[Jamaican Beef Patties from Scratch \(Video\) Cooked by Julie](#)

Jamaican Meat Pie (Jamaican Beef Patty) Or leave it out completely . No big deal. In this recipe, the beef filling is heavily spiced with cumin, garlic, onions, hot pepper, allspice, thyme, paprika and curry, differentiating itself from the rest. Some Jamaican beef patties are spicy hot with the inclusion of scotch bonnet pepper.

[Jamaican Beef Patties \(in Flaky Pastry\) Recipe](#)

Jamaican Beef Patties. If you are not ready to bake them, put them on a sheet pan and place them in the freezer. Once the patties firm up, place them in a Ziploc bag. When you are ready to bake the beef patties, Preheat the oven to 425 degrees Fahrenheit. Place the beef patties on a sheet pan lined with parchment paper and bake 25 minutes or until golden.

[Curried Jamaican Beef Patties Recipe | Serious Eats](#)

JAMAICAN BEEF PATTY. INGREDIENTS: Below is a delicious recipe for Jamaican Beef Patties: PASTRY. 2 cups Flour 1/4 teaspoon Salt 1/2 tablespoon curry powder 1/4 cup Solid shortening 1/4 cup (1/2 stick) margarine 1/3 cup Cold water. Recipe by ©eatjamaican.com. Sift the flour, curry powder and salt into a large bowl.

[Jamaican Meat Pie\(Jamaican Beef Patty\) - Immaculate Bites](#)

Curry-laced dough is filled with a heady, spicy beef mixture and baked in the oven until golden brown. These flaky Jamaican meat patties are filled with curried ground beef, onion, garlic, and Scotch bonnet pepper, plus a slew of aromatic herbs and spices.

[Jamaican Recipes: JAMAICAN BEEF PATTY](#)

Jamaican patty. It can also be made as bite-sized portions called cocktail patties. Among the Jamaican diaspora in the UK, the pastry is more like that of a suet crust, and often made with margarine or butter, which provides the flaky pastry, and curry powder containing turmeric, which provides the yellow colour.

[Jamaican Beef Patties](#)

Ingredients 2 cups all-purpose flour. 1 1/2 teaspoons curry powder. 1 dash salt. 1/4 cup margarine. 1/4 cup shortening. 1/3 cup water. 2 tablespoons margarine. 1 pound ground beef.

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