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HOMEMADE SPICY JAMAICAN BEEF PATTIES || EASY RECIPE Jamaican Beef Patties

For the filling 2 tbsp rapeseed oil 1 onion, finely diced 4 large garlic cloves, crushed 2 tsp Madras curry powder 2½ tbsp snipped chives 1½ tbsp chopped thyme leaves 300g/10½oz lean beef mince 125ml/4fl oz beef stock 1 tsp molasses sugar (or dark brown sugar) 1 tsp Scotch bonnet hot sauce or ...

Jamaican beef patties recipe - BBC Food

Make the Filling Gather the ingredients. To make the filling, add the ground beef to a large bowl. Sprinkle on the allspice and black pepper. Mix together and... Heat the oil in a skillet over medium heat until hot. Add the onion and sauté until translucent. Add the hot pepper (if using), garlic, ...

Jamaican Beef Patties (in Flaky Pastry) Recipe

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Ingredients 2 cups all-purpose flour 1 ½ teaspoons curry powder 1 dash salt ¼ cup margarine ¼ cup shortening ½ cup water 2 tablespoons margarine 1 pound ground beef 1 small onion, finely diced 1 teaspoon curry powder 1 teaspoon dried thyme 1 teaspoon salt 1 teaspoon pepper ½ cup beef broth ½ cup dry ...

[Jamaican Beef Patties Recipe | Allrecipes](#)

Ingredients 2 tbsp sunflower oil 1 onion, peeled and finely chopped 2 cloves garlic, peeled and crushed 1 tsp deseeded and chopped fresh chilli 500g (1lb) lean minced beef 1 carrot, peeled and diced 3 tbsp medium curry powder 225g canned chopped tomatoes 150ml (5fl oz) hot beef stock 90g (3oz) ...

[Jamaican Beef Patties | Caribbean Recipes | GoodtoKnow](#)

Jamaican Beef Patties on Plate. This is a must try Jamaican beef patty recipe. This Jamaican beef (or any other filling you choose) patty is made with a light flaky crust and just the right spices. This is the Jamaican equivalent to the Mexican taco, or the American hot dog or hamburger. Beef patties are sold at hundreds, if not thousands of ...

[Jamaican Beef Patty Recipe | myjamaicanrecipes.com](#)

Although the pastry dough for traditional Jamaican patties is normally made with beef suet to ensure a flaky pastry, nonetheless, Nicoletta substituted it with butter and the pastry was perfectly light and flaky. You could also use lard or a mix of butter and vegetable shortening.

[Jamaican Beef Patties - SugarLoveSpices](#)

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A fantastic taste of the Caribbean. These Jamaican Beef Patties are a really good alternative to Cornish Pasties and they pack in the flavour. Serve your patties with traditional Caribbean Hardo Bread or simply have as a snack on their own. The wholemeal flour adds a light nutty taste to compliment the meaty filling and if you can handle the heat you can add some Scotch Bonnet peppers to the ...

Jamaican Beef Patties Recipe | How to Make Jamaican Beef ...

Filling and Assembly. Step 3. Heat oil in a large saucepan over medium until hot. Cook beef, breaking up into pieces, until nearly cooked through, about 5 minutes. Transfer ... Step 4. Step 5. Step 6. Step 7.

Jamaican Beef Patties Recipe | Bon App é tit

Jamaican beef patties are made with a rich flaky yellow pastry dough filled with seasoned ground beef. The pastry dough is made with flour, butter or shortening and beef suet and salt. The pastry gets it ' s color from turmeric powder. You can also use curry or annatto to color and flavor the dough.

Easy Authentic Flaky Jamaican Beef Patty Recipe - Gimme ...

Serves: 7 200g plain flour 125g frozen butter 3 tablespoons cold water salt, to taste 1 to 2 teaspoons turmeric 1 teaspoon oil 500g minced beef 1 to 2 onions, cut in small pieces 1 stick of celery, cut in small pieces (optional) 3 cloves garlic, minced

Jamaican patties recipe - All recipes UK

The pastry used to make Jamaican Beef Patties is really easy to make at home, it is basic shortcrust pastry but with the added flavouring of Garam Masala Spices and Tumeric, which gives it that beautiful

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golden colour! Simply add all the ingredients into a food processor and pulse together until butter has all rubbed into the flour.

Jamaican Beef Patties - from Scratch by Flawless Food

Heat the oil in a pan, add the onion and cook for 5 mins. Add the garlic and beef, turn up the heat and cook until the meat is browned. Add the potato, half the turmeric, the pur é e and thyme, plus 200ml water. Cover and simmer for 15 mins, then remove the lid and cook for 5 mins more.

Caribbean beef patties recipe - BBC Good Food

Method Heat the oil in a frying pan, add the onions and fry for a few mins until softened but not browned. Add the garlic and chilli, if using and cook for 3 mins. Add the mince and curry powder...

Jamaican Patties | Caribbean Recipes | GoodtoKnow

Jamaican beef patties to Jamaicans, are like hamburgers to Americans. EVERYONE has their own recipes, therefore there are thousands of Jamaican beef patty recipes. I live in an area that hardly has and caribbean peoples. Therefore, there aren ' t any caribbean spices, peppers, popular ingredients sold around these parts.

Easy Jamaican Beef Patties | I Heart Recipes

Patties are Jamaican fast food, a golden-yellow crust encasing a spicy beef, shrimp, chicken or vegetable filling. Traditional versions use butter, shortening, lard--or a combination of the three--to make the flaky crust. A blend of butter and canola oil cuts saturated fat with equally delicious results.

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[Jamaican Beef Patties Recipe | EatingWell](#)

In the United Kingdom, Island Delight Jamaican Patties are prevalent amongst retailers and consumers. History. The beef patty is a product of the long history of Jamaica, mixing pasties introduced by Cornish immigrants and cumin, curry and cayenne pepper introduced by Indian indentured labourers and African slaves who arrived to the country. "

[Jamaican patty - Wikipedia](#)

To cook: bake frozen patties at 350 ° F for 20 minutes or until warmed throughout. A couple of weeks ago, a friend mentioned Jamaican Beef Patties. (Don ' t you love friends who talk food?) I had never heard of them, let alone eaten one, so this led me down the rabbit hole of the internets.

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

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. Formed into half-moon shapes, the patties are cooked until golden in the oven—eating them is almost as good as an actual trip to Jamaica.

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