

Pulled-Beef Hamantaschen

Recipe By *Michal Frischman*



Cooking and Prep:  3
h 05 m

Serves:  48

Contains:    

Preference: Meat

Difficulty: Medium

Occasion: Purim

Source: Family Table by
Mishpacha Magazine

Pulled beef is apparently still a thing, and I'm still on the bandwagon! The marinade for this recipe is crazy easy and yields a very soft and savory pulled beef. If you're not in the mood to start patchkeing with the hamantaschen, just place the beef on the pizza rounds and bake open for perfect mini beef pizzas.

Ingredients (18)

For the Hamantaschen

- 1 tablespoon **Bartenura Olive Oil**
- 3 pounds (1 and 1/3 kilograms) beef cheek or beef deckle
- 2 Vidalia onions, sliced
- 3 cups pineapple juice
- 3/4 cup **Gefen Soy Sauce**
- salt, to taste

- pepper, to taste
- 48 mini pizza rounds
- 1/2 cup **Gefen Tomato Paste**
- 1/3 cup **Heaven & Earth Ketchup**
- 1/4 cup brown sugar

Caramelized Onion Mayonnaise

- 2 large onions, sautéed until deep brown
 - 1 cup **Gefen Light Mayonnaise**
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 1/2 teaspoon garlic powder
 - 1 teaspoon lemon juice
 - 2–3 tablespoons water
-

Start Cooking

Prepare the Beef

1. Blend all mayonnaise ingredients with an immersion blender and add water till the consistency you want. Set aside.
2. Preheat oven to 250 degrees Fahrenheit (120 degrees Celsius). In a heavy oven-safe pot or a Dutch oven, heat a tablespoon of olive oil and sear the cheeks or deckle well on both sides. Remove the meat from the pot and set aside.
3. Place the sliced onions in the same pot. Sauté until translucent, then add beef back in.
4. Combine the pineapple juice and soy sauce and pour over the meat until almost completely covered. Bring to a simmer, then cover the pot and bake in the oven for two and a half hours or until fork tender. Cool slightly, then shred. Taste and season with salt and pepper as necessary.

Note:

Make this up to three days ahead.

Assemble the Hamentaschen

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius). Remove frozen pizza rounds from the freezer and let them come fully to room temperature.
2. Combine the tomato paste, ketchup, and brown sugar and brush the pizza rounds with the sauce. Place about a tablespoon of beef in the center. Pinch corners closed to make a hamentaschen shape.
3. Bake for 20 minutes or until lightly browned. Serve drizzled with onion mayo.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis