

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Mina with Ground Beef

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

Spicy sautéed apples with horseradish (made separately)

1 tbsp. canola oil
(plus more for brushing)

1 lb. ground beef

½ diced onion

5 minced garlic cloves

1 ½ tsp. salt

1 tsp. finely ground coffee

½ tsp. cardamom

4-6 sheets matzo

1 beaten large egg

Directions

Preheat oven to 400°F.

Make the apple topping. Brush bottom of 10" cast iron skillet or baking dish with oil. Heat 1 tbsp. oil in another large skillet over medium-high heat. Add ground beef and cook, stirring to break up the meat, until it begins to brown; about 5 minutes. Add the onion, garlic, and salt, and continue to cook until the veggies have softened, but not browned (around 5-8 minutes). Add coffee and cardamom and stir to combine.

Soak the matzo in warm water until pliable; about 1 minute. Line the bottom of the oiled cast iron skillet with the matzo, break up the pieces as needed to completely cover the bottom and sides of the skillet. Spoon the beef mixture over the bottom and cover the top with more matzo, pressing at the edges to seal. Brush with the egg and bake until the pie is golden brown, and the top is crisp; about 30 minutes. Let stand for 5 minutes. Invert the mina onto a serving platter and slice into wedges. Serve topped with the apple mixture.