

HAM-PICKLE PUFFS

Ingredients

- 1 recipe Miniature Puffs, see next page
- 1/2 cup ground cooked ham
- 1/4 tsp dry mustard
- 1/4 cup mince sweet pickle
- 2 ounces cream cheese, softened
- Dash of garlic powder
- Pepper to taste

Directions

1. Prepare miniature puffs according to the recipe. While puffs are baking, prepare the filling.
2. In a mixing bowl, combine ham, mustard, pickle, cream cheese, garlic powder, and pepper. Blend thoroughly.
3. Slice off the tops of the puffs and scoop out the moist centers.
4. Place approximately 1 teaspoon of the filling in each puff. Replace the tops and refrigerate until serving time.

Makes approximately 25 puffs

MINIATURE PUFFS

Ingredients

- 1/2 cup water
- 1/4 cup butter
- 1/2 cup flour
- 2 eggs

Directions

1. Preheat oven to 400 degrees.
2. In a saucepan, heat water and butter to boiling. Reduce heat and add flour all at once. Stir approximately 1 minute, until the mixture forms a ball. Remove from heat.
3. Beat in the eggs one at a time until the mixture is smooth.
4. Place rounded teaspoonfuls of the dough on an ungreased baking sheet.
5. Bake 25 minutes, or until golden brown. Remove from the oven; allow to cool.
6. Cut off tops of puffs with a knife. Remove any moist dough from inside the puffs and add your favorite filling or use one of the following recipes with fillings.

Makes approximately 25 puffs