



Mini Shrimp Puffs

When I have a get together I love to serve these as one batch makes a plateful.

425°F

Makes 18 puffs

2 baking sheets lined with parchment paper

1 package	puff pastry, thawed
1 tsp	all-purpose flour
1/4 cup	smoked chili sauce
8 oz	cheddar cheese, shredded
2 stalks	green onions
18 large	jumbo shrimp, cooked

1. Take dough out of packaging and let thaw completely until you can pick up one side of the dough and it is limp and not still frozen. Unfold, dust with flour, on a smooth surface with a rolling pin, and roll each of the two pieces. Cut with a pizza cutter, making 9 squares per dough piece.
2. In the center of each piece of dough, place a 1/2 tsp of chili sauce, then divide the onions and cheese. Top each with a jumbo shrimp. Bring all four corners of the pastry to the center in the air and press the sides together like a pocket. Place on two baking sheets that have been lined with parchment paper.
3. Bake in the preheated oven for 14 to 18 minutes or until light brown and puffed up.

Tip: It is important to always place cooked protein items into the puff pastry, as the cooking time does not allow raw meats to cook fully. For ease you can use a bottled chili sauce.

Variation: For a vegetarian puff, use 12 oz sliced portabella mushrooms.