



Deviled Ham Puffs

Holidays, Recipes

Ingredients Needed

- 1 package Aunt Millie's Seedless Rye Bread
- 1 pound coarsely chopped smoked ham
- 1 cup low-fat mayonnaise
- ¼ cup flat-leaf parsley
- 1 jalapeño pepper, seeded and minced
- 2 Tablespoons Dijon mustard
- 1 teaspoon sweet paprika
- ½ teaspoon hot pepper sauce
- 1 (8-ounce) tub onion and chive cream cheese
- ½ teaspoon baking powder
- 1 egg yolk beaten



Directions | Yield: 18 servings

- Preheat the oven to 375°F.
- Cut enough bread slices with a biscuit cutter to get 18 rounds. Place on a large baking sheet.
- Pulse ham in a food processor until finely chopped. Transfer to a large bowl.
- Stir in the mayonnaise, parsley, jalapeno, mustard, paprika, and hot sauce. Set aside.
- In another bowl, mix together the cream cheese, baking powder, and egg yolk.
- Spread each bread round with some of the deviled ham mixture.
- Spread each bread round with some of the cream cheese mixture.
- Bake for 10-12 minutes, until puffed and browned.