



Deviled Ham Puffs

Ingredients Needed for Deviled Ham Puffs

- 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 of Deviled Ham Puffs

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

