

Rye Party Puffs

*Kelly Thornberry - La Porte, IN
Taste of Home Prize-Winning Recipes*

Yield: 4 -1/2 dozen

*1 cup water
1/2 cup butter
1/2 cup all-purpose flour
1/2 cup rye flour
2 teaspoons dried parsley flakes
1/2 teaspoon garlic powder
1/4 teaspoon salt
4 eggs
caraway seeds
CORNED BEEF FILLING
2 packages (8 ounces ea) cream
cheese, softened
2 packages (2-1/2 ounces ea) thinly
sliced cooked corned beef, chopped
1/2 cup mayonnaise
1/4 cup sour cream
2 tablespoons chives, minced
2 tablespoons onions, diced
1 teaspoon spicy brown OR
horseradish mustard
1/8 teaspoon garlic powder
10 small stuffed olives, chopped*

Preheat the oven to 400 degrees.

In a saucepan over medium heat, bring the water and butter to a boil. Add the flours, parsley, garlic powder and salt all at once. Stir until a smooth ball forms. Remove from the heat. Let stand for 5 minutes.

Beat in the eggs, one at a time. Beat until smooth. Drop the batter by rounded teaspoonfuls two inches apart onto greased baking sheets. Sprinkle with the caraway.

Bake for 18 to 20 minutes or until golden.

Remove to wire racks. Immediately cut a slit in each puff to allow steam to escape. Cool.

In a mixing bowl, combine the cream cheese, corned beef, mayonnaise, sour cream, chives, onion, mustard and garlic powder. Mix well. Stir in the olives.

Split the puffs. Add the filling. Refrigerate.

Per Serving (excluding unknown items): 4063 Calories; 381g Fat (82.4% calories from fat); 76g Protein; 107g Carbohydrate; 4g Dietary Fiber; 1669mg Cholesterol; 3788mg Sodium. Exchanges: 6 Grain(Starch); 8 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 60 Fat.