
Ham Pastries (Hot)

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Party Recipes from the Charleston Junior League - 1993

4 ounces cream cheese, room temperature

1/2 cup (one stick) butter, room temperature

1 cup unbleached all-purpose flour

1/4 teaspoon salt

1 can (4-1/4 ounce) deviled ham

1 teaspoon prepared mustard

Place the cream cheese and butter into a medium bowl. Cream until well blended.

In a separate bowl, combine the flour and salt. Add to the cheese and butter mixture. Blend well.

Chill the dough for several hours.

Preheat the oven to 450 degrees.

Roll out the dough on a floured surface until it is very thin. Cut rounds with a small biscuit cutter.

In a small bowl, combine the deviled ham and the mustard. Blend well. Place about 1/4 teaspoonful in the center of each pastry round. Fold over pocketbook fashion (to form a half-circle) and crimp the edges to seal.

Bake immediately. (OR freeze on baking sheets, place in ziploc bags and freeze for future use). If baking immediately, bake until golden brown, 5 to 8 minutes, watching carefully. (If frozen, bake the pastries for about 10 minutes.)

Yield: 45 pastries

Appetizers

Per Serving (excluding unknown items): 946 Calories; 97g Fat (90.6% calories from fat); 16g Protein; 6g Carbohydrate; trace Dietary Fiber; 278mg Cholesterol; 1808mg Sodium. Exchanges: 2 Lean Meat; 18 Fat; 0 Other Carbohydrates.