



Puff Pastry Appetizers

I wanted to offer up something to you that would help you be creative in your own kitchen. Whether you own a restaurant or are just having fun like me in a kitchen, puff pastry is very easy and fun to work with.

These are great items for the upcoming football playoffs to serve to your guests. Even great and inexpensive items that you could create in your restaurant to sell as appetizers.

Whatever your situation, puff pastry is very easy to use.

Now, I know that the Steelers did not make the playoffs. But as a true football fan, it's playoff time! Now, let's make some puff pastry.

Buffalo Chicken Puff Pastry:

- 1 8oz container of Whipped Cream Cheese w/chives
- 1 8oz can of chicken
- 1 or more oz. of Frank's Red Hot (depends on how hot you may want it.
- 1 Box of puff pastry

Additional items for garnishing:

- scallions/chives
- ranch dressing

Blend these ingredients together for the buffalo chicken filling.

Open up your puff pastry dough. You should get two full sheets of dough. Cut into 18 equal sized squares. Stuff each square with about 1 oz of your filling. You should be able to fill 18 appetizers. I like to fold these over into triangles. Seal the edges by pressing a fork around them. Bake them according to instructions on box.

I garnish these with scallions or chives on top w/cheddar cheese. Serve with ranch dressing.



Pepperoni & Cheese Puff Pastry:

4 oz of sliced pepperoni

9 slices of mozzarella cheese

1 box of puff pastry

Additional items for garnishing:

 pizza sauce

 parmesan cheese

 parsley flakes

 garlic bread sprinkle

These are the easiest to prepare. Just open up your puff pastry sheets. Cut them into 18 equal size squares. I lay in them 3 slices of pepperoni and a 1/2 slice of cheese.

Roll them up and seal them off on the ends. Mix some parmesan cheese, a touch of parsley flakes and garlic bread sprinkle seasoning. Roll your dough in this mixture.

Bake according to directions on the box. Serve with pizza sauce.



Some other ideas:

 Crab, Spinach & Artichoke Hearts

 Shrimp & Alfredo sauce

 Chicken Spinach & Bacon

 Cream Cheese & Hot Pepper Jelly

Whatever you can think of can be your signature appetizer.

Enjoy!