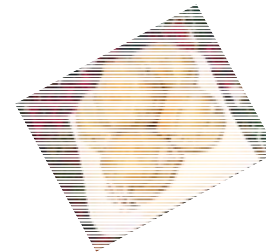


Curried Chicken Puffs (Christmas 2022)

½ cup water	1 8oz pk cream cheese	Dash pepper
1/3 cup margarine	¼ cup milk	1 ½ cup cooked chicken
2/3 cup flour	¼ teaspoon salt	2 tbsp green onions
Dash salt	1/8 tsp curry powder	1/3 cup slivered almonds



Bring water and margarine to boil; add flour and salt; stir vigorously over low heat until mixture forms ball. Remove from heat, add eggs, one at a time, beating until smooth after each addition (*I use handmixer for this part*). Place level tablespoonfuls of batter (*I use a cookie scoop*) on ungreased cookie sheet. Bake at 400° for 25 minutes. Cool

Combine cheese, milk, salt, curry and pepper mixing until well blended. Add chicken, almonds and onions; mix lightly. Cut tops from cream puffs, fill with mixture. Replace tops. Bake at 375 for 5 minutes (until warm. Makes 1 ½ dozen.

TIP: Unfilled puffs can be prepared in advance and frozen. Puffs can also be used as a pastry with whipped cream or preserves as filling and dust top with icing sugar