

5 ideas for... FROZEN PUFF PASTRY

Puff, the magic pastry, transforms into delicious flaky layers and easy-to-make, irresistible appetizers. Each 17.25-ounce box contains two sheets of frozen dough. Thaw the folded sheets at room temperature on paper towels until pliable. If rolling the dough, use a lightly floured surface and rolling pin. Bake the dishes below in a preheated 400°F oven, on parchment paper-lined 15½" by 10½" jelly-roll pans.

1 Cheese Straws Roll 2 sheets to 12" by 15" rectangles. Brush with 1 lg. egg, beaten. Onto 1 sheet, sprinkle ¼ tsp. salt and ¼ tsp. cayenne, then 2 oz. each grated Asiago and Parmesan cheeses. Lay other sheet on top; roll with pin to 13" by 16" rectangle. Cut into 13" by ½" strips; place in pans, 1 inch apart. Twist each strip several times. Bake 18 to 20 minutes or until golden. Cool. Makes 32.

2 Pigs in Cribbs Cut 1 sheet into 4 even strips; cut each crosswise into 7 pieces. Place in pans. Cut slit lengthwise in center of each rectangle; press 1 cocktail beef frank in each. Bake 15 minutes. Mix 2 c. drained sauerkraut with 2 tsp. caraway seeds; serve on "pigs" with mustard. Makes 28.

3 Spanakopita Combine 30 oz. frozen chopped spinach, thawed, squeezed dry; 8 oz. crumbled feta cheese; 2 lg. eggs; 2 green onions, chopped; and ¼ tsp. each salt and pepper. Roll 2 sheets into 15" by 10" rectangles; place 1 in pan. Top with spinach mixture, leaving border. Top with second sheet; press to seal. Brush with 1 lg. egg, beaten. Bake 25 minutes or until golden brown. Cool. Cut into 3-in. squares, then triangles. Makes 30.

4 Brie en Croûte Combine ½ c. dried cranberries, 2 Tbsp. brandy, ½ tsp. grated lemon peel, and ¼ tsp. salt. Cut 1 sheet into 6" by 9" rectangle. Roll into 14-in. square; place 1 wheel (1 lb.) Brie cheese in center. Cut off top rind of Brie; discard. Top with cranberry mixture. Gather pastry around Brie; twist in center. Secure twist with kitchen string; trim excess dough. Bake 25 minutes or until golden brown. Serves 12.

5 Parmesan Ham Puffs Cut 1 sheet in thirds; poke holes all over. Bake 15 minutes or until golden. Combine ½ c. grated Parmesan cheese, ½ c. mayonnaise, ½ c. chopped shaved ham, ¼ c. snipped chives, and ¼ tsp. pepper. Spread over pastry. Bake 20 minutes or until golden. Cut into 1-in. strips. Makes 24.

