



DESCRIPTION

U Cook Across the U.S.! Join host Carrie Shankweiler in her kitchen as she shows you the ultimate Ham & Cheese Puff recipe! This idea comes from an Activity TV fan in Wisconsin, so it's sure to be good.

MATERIALS

- 1 sheet puff pastry
- 1 egg beaten with 1 tsp. water (egg wash)
- 8 ounces baked ham
- ¼ cup shredded Wisconsin Swiss cheese
- ¼ cup shredded Wisconsin Cheddar cheese
- 1 tbsp. fresh dill
- 1 package frozen spinach, thawed
- Flour

TOOLS

- Cutting board
- Rolling pin
- Large mixing bowl
- Knife
- Rubber spatula
- Pastry brush
- Cookie sheet

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Defrost a sheet of puff pastry for about twenty minutes and place it on a lightly floured cutting board.
3. Sprinkle flour over top the pastry and roll it out with a rolling pin to make it about as big as the cutting board. Be sure to roll it out evenly. Set it aside when you're done.
4. In a large mixing bowl, add your spinach, your cheeses, and your dill.
5. With an adult helper, use a knife to slice up your ham. Be sure to always hold the knife with the flat end facing straight up towards the ceiling and form a wall with the fingers of your other hand to carefully slice towards. Cut the ham into strips and then squares.
6. Add your sliced ham to the bowl and mix everything together with a spatula.
7. Use the knife to slice your pastry into thirds. Sprinkle some of your ham and cheese mixture over each third. Be careful not to use too much because you need to be able to roll up and close the pastry.
8. Roll your pastry strips jelly-roll style to seal the ham and cheese filling inside. To do that, find the long end of each strip and roll them long-ways. Tuck the pastry under itself as you roll and pinch it closed.
9. Use a pastry brush to spread your egg wash lightly over your roll-ups.

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10. Slice the rolls into twelfths. To do that, slice each roll in half. Then halve each half to make fourths. Slice each fourth into thirds and you'll have your twelfths. Be sure to use the same wall technique for cutting that you used on the ham.
11. Place your sliced pastry puffs onto a cookie sheet and bake them in the oven for 15 minutes at 375 degrees, until the crust is a golden brown on top.
12. Pull the puffs out of the oven and let them cool for about five to ten minutes. Then you're ready to eat!

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