

## CHEESE PUFFS with CRABMEAT FILLING

Yield: 2 dozen appetizers

1 cup water  
½ cup butter  
1 cup all purpose flour  
¼ teaspoon salt  
1 cup shredded sharp cheddar cheese  
2 tablespoons chopped chives  
4 eggs  
Crabmeat Filling

In a medium saucepan bring water and butter to a boil, stirring until butter melts; remove from heat. Add flour and salt, stirring vigorously until mixture forms ball, about 1-2 minutes. Add cheese and chives, stirring until cheese melts. Add eggs, one at a time, beating well after each addition. Chill batter in refrigerator for 20-30 minutes. Drop batter by slightly rounded tablespoons onto cookie sheets, allowing a 2-inch space between each. Bake in preheated 400° F oven until lightly browned, about 20 minutes. For firmer cream puff, pierce side of each with tip of sharp knife and bake 5-10 minutes longer. Cool on wire racks. Cut off tops and fill each with 2 tablespoons Crabmeat Filling. Replace tops and chill before serving, if desired.

### Crabmeat Filling

Yield: 3 cups

6 hard-cooked eggs, finely chopped  
1 (6 ounce) can crabmeat, drained and flaked  
½ cup finely chopped celery  
¼ cup chopped green pepper  
½ cup reduced-fat mayonnaise  
1 teaspoon dry mustard  
½ teaspoon salt

Mix all ingredients in a large bowl. Chill until ready to add as filling to cream puffs.