

Chicken Puffs

Description

Made this over the years for Bridal Showers and Baby Showers. These are always a hit. You can make the puffs (as noted in the recipe) or you can buy Pepperidge Farm Pastry Puffs which work out great!

Ingredients

- 1 cup water
- 1/2 cup butter
- 1/2 tsp salt
- 1 cup all purpose flour
- 4 eggs
- 2 cups finely chopped cooked chicken
- 1 can 8 oz crushed pineapple, drained
- 1/2 cup mayonnaise
- 1/4 cups chopped celery
- 1/4 cup thinly sliced green onions
- 1/4 cup chopped pecans
- 2 tbsp sweet pickle relish
- 1/4 cup onion salt
- 1/4 tsp garlic salt
- 1/4 tsp paprika

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Instructions

- In a saucepan, bring water, butter and salt to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until smooth and shiny. Drop by rounded tablespoons onto 2 in. apart onto a greased baking sheet.
- Bake at 400 degrees F for 15-20 minutes or until golden brown. Remove to wire racks.
- Immediately cut a slit in each puff to allow steam to escape; cool.
- Split puffs and set tops aside; remove soft dough from inside.
- In a bowl, combine the filling ingredients; mix well.
- Fill puffs and replace tops. Refrigerate until serving.