

Ham Salad Puff

A good idea for that left-over ham. You can make the Salad Bowl Puff and use other salad recipes for a brunch.

SALAD:

10 oz. frozen green peas
2 cup fully cooked ham, cubed
1 cup (4 oz.) shredded cheddar cheese
2 Tb. onion, chopped
3/4 cup mayonnaise
1-1/2 tsp. prepared mustard

SALAD BOWL PUFF:

2/3 cup water
1/4 cup butter
1 cup Bisquick or Quickie Bisquick Mix*
4 eggs



SALAD:

Rinse frozen peas under running cold water to separate; drain.
Mix peas, with ham, cheese, and onion.
Mix mayonnaise and mustard together and add to ingredients.
Cover and refrigerate at least 2 hours.

SALAD BOWL PUFF:

Heat water and butter to boiling in 2-quart sauce pan.
Add Bisquick or Quickie Bisquick Mix, all at once.
Stir vigorously over low heat until mixture forms a ball, about 1-1/2 minutes; remove from heat.
Beat in eggs, 1 at a time; continue beating until smooth.
Spread into a greased 9-inch x 1-1/4-inch pie plate (do not spread up the sides).
Bake at 400 degrees for 35 to 40 minutes or until puffed and dry in center.
Cool; just before serving, fill with salad filling.
Cut into wedges.

Yield: 6 to 8 servings.

NOTE: *Quickie Bisquick Mix is in my cookbook and replaces the Bisquick.
Salad Bowl Puff recipe can be cut in half and can be frozen.