

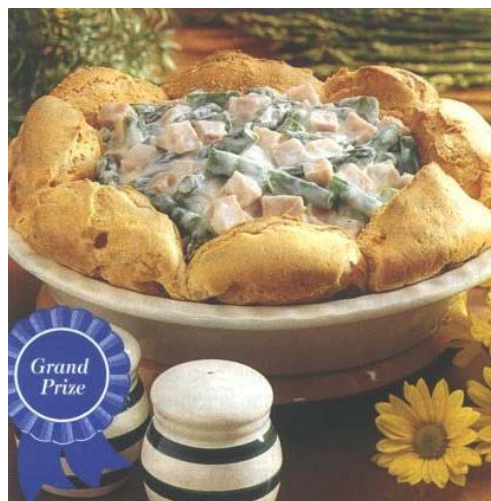
## Asparagus Puff Ring

The Puff is very similar to my Ham Salad Puff. Only flour replaces the Bisquick. Try both ! If you love asparagus, you are going to love this combination.

3/4 cup water  
6 Tb. butter  
3/4 cup all-purpose flour  
1/2 tsp. salt  
3 eggs  
1/4 cup grated Parmesan cheese, divided

### FILLING:

1 pound fresh asparagus, cut into 1-inch pieces  
1/4 cup diced onion  
2 Tb. butter  
2 Tb. all-purpose flour  
1/2 tsp. salt  
1/4 tsp. pepper  
1-1/2 cups milk  
1/2 cup shredded Swiss cheese  
2 Tb. grated Parmesan cheese  
2 cups diced fully cooked ham



In a saucepan over medium heat, bring water and butter to a boil.  
Add flour and salt all at once; stir until a smooth ball forms. Let stand for 5 minutes.  
Add eggs, one at a time, beating well after each; beat until smooth.  
Stir in 3 tablespoons Parmesan cheese.  
Using 1/4 cupfuls of dough, form a ring around the sides of a greased 10-inch quiche pan or pie plate (mounds should touch).  
Top with the remaining cheese.  
Bake at 400 degrees for 35 minutes.  
FILLING: Cook asparagus until crisp-tender, 3 - 4 minutes; drain.  
In a saucepan, sauté onion in butter until tender.  
Stir in flour, salt and pepper.  
Gradually add milk; bring to a boil over medium heat, stirring constantly.  
Reduce heat; stir in cheese until melted.  
Stir in ham and asparagus; spoon into ring. Serve immediately.

Yield: 6 servings.