

## Chicken Salad Puffs

<http://userealbutter.com/2011/08/26/chicken-salad-puffs-recipe/>

puff dough

2 cups cooked chicken, diced

1 cup grapes, sliced 1/4-inch thick

1/2 cup celery, diced

1/2 cup onion, fine dice

1/2 cup almonds, chopped

1 tbsp parsley, minced

1/2 cup of mayonnaise (more or less as needed)

salt and pepper to taste

### **puff dough**

1 cup water

4 oz. butter

1 cup flour

4 eggs

Preheat oven to 400°F. Bring the water and butter to a boil in a medium saucepan. Remove the pan from heat and add the flour all at once. Mix the flour in to form a ball a dough, then stir in each egg one at a time until completely incorporated. The resulting dough should be smooth and satiny. Pipe the dough or drop by rounded spoonfuls in 1-inch rounds onto a parchment-lined baking sheet and bake for about 20 minutes or until the puffs are... puffy and golden. Remove from baking sheet and let cool on cooling rack. While the puffs are cooling, combine the chicken, grapes, celery, onion, almonds, parsley and mayonnaise in a mixing bowl. Season with salt and pepper to taste. When the puffs are cooled, slice the tops horizontally (you can leave them attached or not – totally a matter of preference). Scoop some salad into each puff and cap with the puff top. Makes 2-3 dozen (depending on how you size the puffs).