

Shrimp Puffs

6 tbs butter or margarine
3/4 cup water
3/4 cup all-purpose flour
1/4 tsp garlic salt
2 drops Tabasco sauce
3 eggs
6 oz pkg frozen cooked salad shrimp, thawed and drained,
Or
1 cup coarsely chopped cooked shrimp
1/4 cup sliced green onions
5 tbs grated Parmesan cheese

Cut butter or margarine in six pieces. Place water and butter in a medium saucepan. Bring to a full boil over medium heat. Boil just until butter is melted. Add flour and salt all at once. Stir vigorously until dough forms a ball and leaves the side of the pan about one minute. Remove from heat. Let stand five minutes. Add eggs, one at a time, mixing thoroughly after each addition. After the last egg is mixed in. mix vigorously 30 seconds longer. Stir in shrimp, green onions and four tbs Parmesan.

Drop shrimp dough by slightly rounded tsp about two inches apart on ungreased baking sheets. Sprinkle with remaining Parmesan cheese. Bake in 400° oven 20 to 30 minutes or until puffed and golden brown.

Serve warm. You can make these earlier in the day and reheat them on a cookie sheet for ~3 minutes at 425°.

Makes 36.