



Creole Puff Pastries

From dulcetcuisine.com

2 T olive oil
1 c finely chopped onion
1/2 lb ground sirloin
5 t Dulcet Creole Cooking Spice & Rub

1/4 c finely chopped parsley
1/4 c sundried tomatoes in oil, strained & chopped
1 lb Puff Pastry
1 egg, lightly beaten

1. Sauté onion in olive oil until golden brown.
2. Add the ground beef and cook until browned.
3. Remove from heat and drain off any excess oil.
4. Add 4 1/2 t of the Dulcet Creole Spice (reserving 1/2 t for sprinkling), the parsley and the sundried tomatoes to the beef.
5. Set aside to cool.
6. Roll out the puff pastry.
7. Use a 2 3/4 inch round fluted pastry cutter to create rounds, re-roll trimmings and cut to make 25-30 rounds.
8. Place 1 1/2-2 t of the beef mixture in the center of each round.
9. Fold the rounds in half and pinch together.
10. Place crescents on parchment covered baking sheet.
11. Use a pastry brush to brush egg on each pastry.
12. Use remaining 1/2 t Dulcet Creole Cooking Spice & Rub to sprinkle on top of each pastry.
13. Bake pastries in a 400 degree oven for 10-15 minutes or until puffed and golden brown.

From our test kitchen:

Pastries can be made ahead up and refrigerated. Remove from frig, brush with egg, sprinkle with spice & bake.

Notes:
