Ham & Cheese Book Puffs

8 oz thinly sliced ham (or turkey), cut into 1” x 1.5” rectangles – a stack of 4-5 pieces will be the pages of your books
4 oz cream cheese, softened to room temperature
½ cup shredded cheddar cheese
½ cup French fried onions
½ tsp dry dill
½ tsp garlic salt
1 sheet of puff pastry, thawed
1 egg, lightly beaten

Preheat the oven to 350 degrees. Cut the meat and set aside into 16 stacks. In a food processor, combine the cream cheese, cheddar, onions, dill, and garlic salt until smooth.

Unfold the sheet of puff pastry. Cut it into 16 rectangles. Roll out each rectangle until it’s large enough to fold around a stack of meat as a book cover. Spread about 1 Tbsp of cheese mixture on each book cover. Put the pages into the book, fold it closed and, if desired, make a small slice to mark the spine. Hold it closed with a toothpick or cocktail pick. Brush with egg yolk. Bake on an ungreased cookie sheet until they’re puffy and golden brown, about 15-20 minutes. Serve with or without the picks.
Honey-Mustard Spread

1 egg
½ cup mayo
½ tsp seasoned salt
1 tsp lemon juice
1 tsp Worcestershire sauce
1 dash Tabasco
2 green onions, white part minced, green parts sliced into 1-inch “bookmarks”
½ cup bread crumbs
1 lb. imitation crab meat, diced into ¼-inch chunks
10 small flour tortillas, cut into 20 “book cover” rectangles
Honey mustard spread (recipe on next page)
2 Tbsp vegetable oil

Put the egg through minced scallions in a bowl and whisk together. Stir in bread crumbs, then stir in the imitation crab pieces. Form into 20 rectangles, about 1” wide by 1.5” long by .5” thick. These will be the pages of your books.

Heat a sauté pan over medium-low without adding oil. Warm the tortilla book covers on both sides, then set aside.

Add oil to the pan. When it’s warm, fry the crab cakes until brown, about 3 minutes on each side.

Spread a small amount of honey mustard across each tortilla book cover. Place a green onion bookmark on the right-hand side, then a crab cake, then fold the other side over so it looks like a book. If it comes open, stack another on top of it to hold it closed until it’s set. You can also pinch the tortilla along the spine of the book to help it retain its shape.

Makes 20 crab cake books