



## Cheer Your Favorite Team

### **Butter Crusted Deviled Ham 'n Cheese Puffs**

*A 5 ingredients quick-to-make party snacks*

8 ounce can refrigerated crescent dinner rolls

1-3/4 to 2 ounces canned deviled ham

16 cubes (1/4-inch squares) hot pepper jack or sharp cheddar cheese

3 to 4 Tablespoons butter, melted

5 cups fine ground plain or dill pickle potato chips

- Preheat oven to 375 degrees F.
- Separate dinner roll dough into 4 rectangles; firmly press perforations to seal.
- Spread deviled ham to within 1/4 inch of dough edges.
- Cut each rectangle into 4 squares.
- Place cheese cube on square; fold dough over cheese sides and roll, covering completely; seal well.
- Coat with melted butter; roll generously in crushed potato chips to cover dough completely.

- Arrange in aluminum square pan; place in freezer for about 15 to 20 minutes to chill.
- Place in two ungreased 8 cup deep muffin pans.
- Bake 15 to 17 minutes or until golden brown. Remove from pan immediately.  
Yield 16 muffin puffs

**Cook's Note:** You can substitute some homemade spicy ham spread for the canned deviled ham. Any potato chip flavor can be used. The chilling time gives you extra time to heat up the chili and slows the cheese from melting too quickly.

**About the Recipe:** The little puffy snacks are the perfect partner for bowls of chili. The crust is addictively crunchy, covered with potato chips. Inside hides a tiny taste of ham and melted cheese. Have fun wrapping them up tightly so the yummy cheese doesn't escape.