

### **\*FILLED PASTRY CANAPES**

First, make a basic pastry dough. Sift 2 cups all-purpose flour. Then re-sift it with 1 teaspoon salt. Measure and combine 1/3 cup shortening and 1/3 cup well-chilled butter. Cut ½ of the shortening mixture into the flour mixture with a pastry blender until it resembles whole meal. Cut the remaining half into the dough until it is the size of small peas (petit pois). Sprinkle the dough with 5 Tablespoons of water. Blend the water lightly into the dough and when you can gather the dough up into a tidy little ball, do so. Put the ball of dough onto a floured work surface and roll it out with a rolling pin into a square no more than 1/8 inch thick. Thinner is better if you can manage to do it without tearing the dough.

Cut the pastry into 4 equal width strips. Upon the four strips place the following four different fillings.

- *SAUSAGE MEAT*, cooked, drained and seasoned with a little dry mustard

- *CAVIAR* mixed with a little soft cream cheese

- *CREAMED MUSHROOMS*: Saute 1 lb sliced mushrooms and 1 Tablespoon spring onion, minced. Combine this with 1 cup hot *CREAM SAUCE* (Over low heat, melt 2 Tablespoons of butter. Blend in 2 Tablespoons of flour. Stir in - slowly! - 1 cup of milk. Add a very small bay leaf and a small onion into which you've inserted 3 whole cloves. Stir the sauce with a wire whisk till it's thick and smooth. Place it in a 350F oven for 20 minutes. Take it out and strain the sauce. After you've combined the *CREAM SAUCE* with the mushrooms and minced onion, season the whole thing with a little salt and paprika and a pinch of marjoram and 2 Tablespoons of dry white wine to taste (Be careful -- not too much tasting!). There. You've done it: *CREAMED MUSHROOMS*.

- *CHICKEN CROQUETTE MIXTURE*: Combine 1 ½ cups chicken, minced, with about ½ cup of the above *CREAMED MUSHROOM MIXTURE*) and you've got *CHICKEN CROQUETTE MIXTURE*. That's all there is to it. Once you've got your four fillings placed on your four pastry oblongs, roll each one up like a jelly roll. Chill them in the refrigerator. Then cut them in ½ inch slices and bake them on a greased pan in a 425F oven till they're a light brown in color.

*Courtesy of MarilynOriginals.Com*