

## COUNTRY HAM *and* ASPARAGUS *in* PASTRY

### INGREDIENTS

- 1 pkg. phyllo dough
  - 4 oz. unsalted butter, melted
  - 6 oz. thin-sliced country ham
  - 1 bunch jumbo asparagus, peeled and blanched until tender
  - Dijon mustard
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### PREPARATION

**Makes:** 50 hors d'oeuvres bites

**Prepare:** On a sheet pan, lay out a sheet of phyllo dough and brush with melted butter. Top with four more sheets, each brushed with butter, until you have 5 layers of phyllo dough. Cover the bottom third of the phyllo dough with ham slices; brush with mustard. Trim asparagus to fit two stalks across the bottom. Roll up asparagus and ham in the pastry and brush all sides with butter. Repeat entire process until asparagus is used up.

**Bake:** Place asparagus rolls one inch apart on sheet pan. Bake in a preheated 350 degree oven for 20 minutes, until crisp and golden brown. Cool slightly. Transfer each roll to cutting board. Using a sharp serrated knife, slice into one-inch slices. Transfer to serving platter.

Recipe by Chef Gerry Klaskala

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