

Pimiento Cheese Cups

1 cup shredded smoked or medium Cheddar cheese
¼ cup cream cheese, softened
3 tablespoons diced pimientos
2 tablespoons mayonnaise
½ teaspoon Worcestershire sauce
½ teaspoon kosher salt
¼ teaspoon ground black pepper
¼ teaspoon hot sauce, optional
1 large egg
1 teaspoon water
½ (17.3-ounce) package frozen puff pastry sheets, thawed (1 sheet)
1 teaspoon smoked paprika
Garnish: chopped fresh chives

Preheat oven to 400°. Spray a 24-cup miniature muffin pan with baking spray with flour.

In a medium bowl stir, together Cheddar, cream cheese, pimiento, mayonnaise, Worcestershire, salt, pepper, and hot sauce. In a small bowl, whisk together egg and water.

On a lightly floured surface, unfold pastry sheet; roll into a 12-inch square. Cut into 24 (2-inch) squares. Brush with egg mixture; sprinkle with paprika. Gently press each square into bottom and up sides of prepared muffin cups. Refrigerate 15 minutes.

Bake 8 minutes. Remove from oven. Spoon about 2 teaspoons cheese mixture into center of each pastry, pressing cups gently with the back of a spoon.

Bake until golden brown and cheese melts, about 5 minutes. Let cool completely. Garnish with chives, if desired.