Mini Cheeseburger Pastry Bundles

Description

Petite burgers get jazzed up with melted cheese and puff pastry to create an appetizer everyone will adore. Vary the cheese and ground meat in a multitude of ways for ever-new, go-to hors d'oeuvres.



Summary

Yield: 12
Source: Pepperidge Farms Puff Pastry
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 1/4 lb ground beef
- 1 tbsp steak sauce
- 1/4 tsp pepper
- 1 pack pepperidge farms puff pastry
- 12 slice havarti cheese

Instructions

Thoroughly mix the beef, steak sauce, seasoned salt, black pepper and onion powder in a medium bowl.

Shape the beef mixture firmly into 12 (2-inch) patties.

Cook the patties in a 12-inch skillet over medium-high heat for 10 minutes or until they're well browned on both sides.

Remove the patties from the skillet and let them cool to room

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temperature.

Heat the oven to 350°F.

Lightly grease or line a baking sheet with parchment paper.

Sprinkle the work surface with the flour.

Unfold 1 pastry sheet on the floured surface.

Roll the pastry sheet into a 10-inch square.

Cut the pastry sheet into 6 (about 3 x 5-inch) rectangles.

Repeat with the remaining pastry sheet to make 12 rectangles in all.

Place 1 patty onto the center of each pastry rectangle and top each with 1 cheese slice.

Fold the corners of the pastries up over the filling and twist the corners to seal.

Place the pastries onto the prepared baking sheet.

Bake for 20 minutes or until the pastries are golden brown.

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Notes

Make-Ahead:

The assembled bundles can be prepared up to 1 day in advance. Cover and refrigerate until ready to bake.

Recipe Note:

Parchment paper keeps the pastry from sticking to the baking sheet and also makes for easier cleanup. If you don't have parchment paper, you can spray the baking sheet with cooking spray instead. However, cooking spray may cause the bottoms of the pastries to brown more quickly, so begin checking for doneness 5 minutes early.