

# A Sutherland Belle

## Asparagus & Country Ham Puff Pastry Bundles

### INGREDIENTS

#### *For Pastry*

- 1 bunch asparagus, ends trimmed (I used approx 4-6 thin spears in each pouch)
- 3 heaping tablespoons Duke's mayonnaise
- 6-9 slices Country ham or prosciutto
- 1 sheet Pepperidge Farm frozen puff pastry, thawed
- 1 cup shredded Swiss cheese or smoked Gouda

#### *For Sauce*

1.  $\frac{3}{4}$  cup melted butter
2. 1  $\frac{1}{2}$  tablespoons Dijon mustard
3. 1  $\frac{1}{2}$  teaspoons Worcestershire sauce
4. 1  $\frac{1}{2}$  teaspoons brown sugar
5. 1 heaping tablespoon minced onion, fresh or dried
6. 1  $\frac{1}{2}$  tablespoons poppy seeds

### INSTRUCTIONS

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. Roll the pastry sheets out on a floured surface and cut into 8 squares.
3. Spread the mayonnaise over the middle of the pastry squares.
4. Layer 1-1  $\frac{1}{2}$  pieces of ham over the mayonnaise.
5. Then layer the asparagus over the ham.
6. Sprinkle cheese over the asparagus.
7. Take 2 corners of the pastry and wrap up and over the asparagus and cheese to enclose.
8. Mix butter, Dijon mustard, Worcestershire sauce, poppy seeds, and dried onion in a bowl. Pour the mustard mixture evenly over the puffed pastry, saving a little for topping after baking.
9. Bake 20-25 minutes or until golden brown. Serve hot out of the oven with extra sauce drizzles.

*These refrigerate and reheat well. I tend to microwave for 45 seconds, but if you prefer to use the oven, wrap in aluminum foil to prevent burning.*