National Spam Contest
Cheryl Ankeney
Anaheim

_Creamy SPAM Broccoli Pastry Shells_
1st Place

1 12-ounce can Turkey SPAM, diced small or shredded
½ cup Onion, finely chopped
1 10-ounce box frozen Broccoli Florets, thawed and drained
1 8-ounce package Cream Cheese, softened
¼ teaspoon Garlic Powder
½ cup slivered Almonds, unsalted (raw or toasted)
6 small Pastry Shells, baked according to package directions and cooled

1. Lightly sauté SPAM with chopped Onion for 2 minutes to enhance the flavor; set aside
2. Chop Broccoli by hand or in a food processor, medium to fine; place in a large bowl. Microwave chopped Broccoli just to tender and heated through (about 4 minutes).
4. Scoop ⅓ cup filling into Pastry Shells; top with pastry “lid”.

Note: Filling can be refrigerated, covered, for up to 1 week for later use.

**Broccoli Cream Sauce:**
1 can condensed Cream of Broccoli Soup
1 cup Sour Cream, regular or light
½ cup Milk
1. Combine all ingredients in a sauce-pan or microwave until warm.