

## 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).
3. Gently stir softened Cream Cheese into very warm Broccoli. Add SPAM mixture, combining all. Stir in Garlic Powder. Add Almonds.
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.
2. Serve Pastry Shells. Best when served warm. Can be reheated in a microwave.