



Chardonnay Cheese Puffs

These cheese puffs can be formed and chilled or frozen quite a bit in advance to have on hand for last minute celebrations.

- 1/2 cup Two Mountain Chardonnay
- 1/2 cup water
- 1/4 cup butter
- 1 cup plus 2 tablespoons all purpose flour
- 4 large eggs
- 1 1/2 cup packed grated extra-sharp cheddar cheese (we like white, but any will work)
- 2/3 cup minced green onions
- 1/4 tsp cayenne pepper

Line two baking pans with parchment paper. Bring wine, water and butter to a boil. Remove from heat. Mix in flour. Stir over medium heat until mixture becomes shiny and pulls away from the sides of the pan (about 3 minutes). Transfer mixture to mixer with paddles, or use a wooden spoon to stir. Add eggs 1 at a time, mixing well after each addition. Mix in cheese, green onions and cayenne pepper.

Using teaspoons, drop 1 1/2 inch ovals of dough onto baking sheets, about 1 inch apart. If making ahead, wrap in plastic and freeze or refrigerate.

Preheat oven to 375. Bake puffs until golden, about 30 minutes if at room temperature and 35 minutes if chilled or frozen. Serve immediately.

Adapted from Bon Appetit, 2006

