

Kielbasa Gougeres Kielbasa Appetizer

1 ring	polska kielbasa, sliced 1/8" thick
2 cups	gruyere cheese, coarsely grated
1 cup	water
1 stick	butter, cut in small pieces (1/2 cup)
1/2 tsp	salt
1 cup	flour
4 large	eggs
1 tsp	Dijon mustard
1/2 tsp	dry mustard
1/4 tsp	cayenne pepper

In a heavy saucepan bring water to a boil with the salt and butter over high heat; reduce heat to moderate. Add flour all at once and beat with a wooden spoon until mixture pulls away from the side of the pan.

Transfer mixture to a bowl and beat with an electric mixer on high speed. Add three of the eggs; one at a time, beating well after each addition. Batter should be stiff enough to just hold soft peaks. If batter is too stiff, beat the fourth egg in a bowl and drizzle it into the batter while beating on high speed until batter is the desired consistency.

Preheat oven to 375°. Line baking sheet with parchment. Place slices of the kielbasa on the parchment 1" apart.

Stir Gruyere, mustards and cayenne into the batter and drop approximately 1 teaspoon of batter onto each kielbasa coin. Bake 30 minutes in upper and lower 1/3 of oven; switching places at the halfway point. Pastry should be puffed, golden and crisp.

These appetizers should be served warm. They may be chilled for two days in a plastic bag or frozen for 1 week. They should be reheated in a 350° oven for 10 minutes if chilled and 15 minutes if frozen.

Serves 12