

# Nascar Nibblers



Makes 32

2 puff pastry sheets

1/2 pound ground beef

3 eggs

1 medium onion, finely chopped

1T water

1 garlic clove, minced

1/2c Mozzarella cheese, shredded

4 oz tomato or spaghetti sauce

Preheat oven to 400. Thaw puff pastry sheets at room temperature for 40 minutes.

Cook ground beef in heavy skillet until browned. Add onion, garlic and tomato sauce. Mix 1 egg and water and set aside. Allow ground beef to cool. Mix remaining eggs and Mozzarella cheese into ground beef.

Unfold pastry on lightly floured surface. Roll each pastry sheet into 12" square and cut each into 16 ~ 3" squares. Place 1T beef mixture in center of each square. Brush edges with egg~water mixture. Fold squares over filling to form triangles. Crimp edges to seal. Place on baking sheet and brush with egg~water mixture.

Bake 20 minutes or until golden brown. Serve warm or at room temperature.

## Prepare Ahead Tip

Prepare and bake. Allow to cool then store in zip~lock bags and freeze. Thaw and reheat in microwave.