

GOUGÈRES

- 1 CUP WATER
- 1/2 CUP (1 STICK) BUTTER
- 1-1/2 TEASPOONS SALT
- 1 TEASPOON ITALIAN SEASONING
- 1 CUP ALL-PURPOSE FLOUR
- 4 EGGS
- 1 CUP (4 OUNCES) SHREDDED PARMESAN CHEESE

Combine the water, butter and salt in a 2-quart saucepan and bring to a boil. Stir in the Italian seasoning. Add the flour and stir with a wooden spoon until the mixture begins to pull away from the bottom and side of the saucepan.

Spoon the mixture into the bowl of a standing mixer fitted with a paddle attachment. Add the eggs one at a time, beating constantly at medium speed until smooth. Increase the speed to high and add the cheese; mix well.

Use a rubber spatula to transfer the mixture to an 18-inch pastry bag fitted with a large round or star tip. Pipe 2-inch rounds onto a parchment-lined baking sheet, using a circular motion. Bake in a preheated 350-degree oven for 15 to 30 minutes or until set and light brown. Remove to a wire rack to cool. Split the cooled Gougères and fill with Shrimp and Crab Salad (see August), BGC Chicken Salad or other fillings of choice. Serves 12

BGC CHICKEN SALAD

- 1 LARGE ROASTED CHICKEN
- 1-1/2 CUPS CHOPPED CELERY
- 1/2 CUP MAYONNAISE
- 1-1/2 TEASPOONS DILL WEED

- 1 TEASPOON SALT
- 1/2 TEASPOON FRESHLY GROUND PEPPER

Pull the chicken from the bones, discarding the bones and skin. Tear the chicken into bite-size pieces and combine with the celery in a bowl. Add the mayonnaise, dill weed, salt and pepper and mix well. Store, covered, in the refrigerator until time to serve. Serves 6 to 8