***Hot Pockets***



*Yield – 1 for each group member*

**Ingredients Amount**

Refrigerator biscuit 1 per person

Deli Meat 2 slices per person

Cheese ½ slice per person

Cooking Oil Spray as needed

Flour as needed

**Method**

1. Pre-heat oven to 400 degrees.
2. Line a baking sheet with aluminum foil and spray lightly with cooking spray and put on your table.
3. Set table with one plate and metal fork for each person, one small dish of flour and several rolling pins.
4. Put a pinch of flour on each plate and spread it around.
5. Put one refrigerator biscuit on each plate.
6. Use rolling pins to roll out the dough to about 1/8 inch thick while maintaining the circular shape.
7. Put two slices of deli meat in the center of the dough.
8. Place ½ slice of cheese on top of the meat.
9. Stretch and fold the dough in half covering all of the “stuffing”. If there is too much stuffing, you may have to remove some.
10. Using the metal fork, crimp the edges of the pocket closed.
11. Make one significant mark on your hot pocket so that you will know which one is yours when you remove it from the oven.
12. Transfer all hot pockets to the community baking sheet – bake in oven for 8-10 minutes or until golden brown and hot.
13. Remove pan carefully from the oven and use a turner to transfer hot pocket to plate. Deliver plate to your table.
14. Make sure your kitchen is cleaned and everything is put back in order before you sit down to eat!