

MIRKWOOD DESIGNS presents...

Hot Pocket Sandwiches

Ingredients

- 1 package frozen puff pastry sheets (each package should contain two sheets)
- 8 slices of lunchmeat ham
- 8 slices of cheese (I used Jarlsberg)
- 1 egg, lightly scrambled
- Kosher salt

Note:

You can use any lunchmeat/cheese combination, or use pizza sauce, mozzarella, and pepperoni. Be creative! (Just don't overfill the pockets.)

Yield: 8 sandwiches

Directions

1. Preheat oven to 350° Fahrenheit; place the rack in the center position.
2. Thaw the puff pastry sheets at room temperature for 40 minutes.
3. Flour your work surface and roll one sheet out to 10 x 15 inches, making sure to flour both sides of the pastry so it doesn't stick to the surface or the rolling pin.
4. Use a pizza cutter or sharp knife to cut the sheet into 8 rectangles.
5. Brush the egg wash onto 4 of the rectangles.
6. Place one slice of ham and one slice of cheese in the center of each of the egg-washed rectangles, leaving at least ½ inch of the pastry free.
7. Top each filled rectangle with another rectangle.
8. Cut three slits in the top of each sandwich, brush with egg wash, and sprinkle with a little kosher salt.
9. Repeat with the other pastry sheet and the remaining ingredients.
10. Put sandwiches on a metal cookie sheet, leaving about 2 inches in between. (I baked 4 at a time.)
11. Bake at 350° for 20 minutes. Remove to a wire rack.
12. Serve warm.
13. Store leftovers in foil and reheat in a toaster oven. (Do not reheat in a microwave because it will ruin the consistency of the pastry.)



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