



NED CHICANE'S GRUEL & PEPPERONI HOT POCKETS

Makes 6 pastries



Equipment:

Stovetop, saucepan, wire whisk, spatula, rolling pin, cutting board, kitchen knife, oven, pastry brush, parchment paper.

Ingredients:

- 1 1/2 cups whole milk
- 1/4 cup apple butter
- 1 3/8 cups shredded cheddar cheese
- 3 packets instant butter grits
- 2-3 large pinches kosher salt
- 17.5 oz package puff pastry, thawed
- 36 slices of pepperoni
- 1 egg
- 2 tablespoons of water

Instructions:

1. Preheat the oven to 375° F.
2. Pour the milk and apple butter into the saucepan then bring to a simmer over a medium flame on the stove top. Whisk in a cup of shredded cheese until fully melted.
3. Add the kosher salt and instant grits, then whisk until thickened. Turn off the heat then set the grits aside to cool.
4. Beat egg and water together with a fork in a Tupperware container then set aside.
5. Roll one of the puff pastry sheets on the cutting board to a 10"x10" square with the rolling pin. Slice along the fold lines to make three long pieces, then crosswise to make six pieces.
6. Roll each piece slightly larger, then add three slices of pepperoni in a row on three of the dough pieces.
7. Divide the grits into six equal portions, then scoop one on top of the pepperoni. Sprinkle a tablespoon of cheese over the grits then top with three more pieces of pepperoni.
8. Brush the edges of all dough pieces with the egg wash. Then cover the filling with another piece of dough, egg wash-covered sides together. Press the sides firmly closed, then crimp the edges with a fork.
9. Score the top three times with a knife then place on a parchment-lined baking sheet. Repeat steps 7 through 9 with the other two pockets.
10. Repeat steps 5 – 9 with the remaining ingredients.
11. Brush the pastries with egg wash then bake in the oven for 20 minutes, rotating the pan halfway through, or until the edges begin to slightly brown.
12. Let pastries cool 5-10 minutes before eating.