

S O U R D O U G H H A M & C H E E S E H O T P O C K E T S

Ingredients:

- 1/2 Cup sourdough discard
- 2 Teaspoons salt
- 2 Tablespoons olive oil
- 4 Cups flour
- 1 & 1/3 Cups water

The next day:

- 5 Tablespoons butter melted
- 1 Teaspoon garlic salt
- Cheddar Cheese
- Ham or Turkey cut into small chunks



Instructions: Night Before:

- Mix together the ingredients until it comes together and it's smooth in a mixer with a dough hook for approx. 5 mins. Cover and let ferment overnight.

Next Morning:

- Do a set of stretch and folds (Gently pull one side of the dough up and over itself and rotate and repeat on all 4 sides. Cover and place in the fridge until 2 hours prior to dinner. Or just leave out on counter if this is for lunch.

To Bake:

1. Placing your dough on a lightly floured counter, spread out using your hands till flat and even.
2. Using a 3" biscuit cutter cut out approx. 28 circles
3. Melt the butter and mix in 1 to 2 teaspoons of garlic salt.
4. Using your hands you can flatten the circles farther or use a rolling pin.
5. Spread the butter on the flat circles.
6. Fill with 1 tablespoon of cheese and 1 tablespoon of ham or turkey in the center of each circle.
7. Fold like a present tucking in the sides and rolling. Make sure to seal as good as you can.
8. Place onto a baking sheet (with parchment paper for easier cleanup). Preheat oven to 400 degrees F
9. Slather more butter on top and bake for 15-25 minutes depending on the size you ended up doing. You'll want a nice brown crust.

