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[ALABAMA HOT POCKETS RECIPE 2023](https://144643029-439906706437704326.preview.editmysite.com/editor/main.php)

Get ready to tantalize your taste buds with the Alabama Hot Pockets recipe, a delightful and savory twist on beloved comfort food. This one-of-a-kind dish seamlessly blends the concept of a traditional hot pocket with the irresistible flavors of Alabama cuisine, resulting in a culinary masterpiece that will leave you craving more.   
So, let's dive into the list of ingredients and step-by-step instructions to create this mouthwatering  delight that will surely impress your guests or satisfy your own culinary desires.

ALABAMA HOT POCKETS RECIPE: INGREDIENTS

To make the Alabama Hot Pockets, gather the following ingredients:  
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* 2 ½ cups all-purpose flour
* 1 teaspoon salt
* 1 teaspoon sugar
* 1 cup cold unsalted butter cubed
* ½ cup ice water
* 1 pound ground beef
* 1 small onion finely chopped
* 2 cloves garlic minced
* 1 jalapeño pepper seeded and minced
* 1 teaspoon paprika
* ½ teaspoon cayenne pepper
* 1 teaspoon salt
* ½ teaspoon black pepper
* 1 cup shredded cheddar cheese
* ½ cup cream cheese softened
* 1 egg
* 1 tablespoon water

## ALABAMA HOT POCKETS RECIPE: INSTRUCTIONS

Follow these simple steps to create the Alabama Hot Pockets:  
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1. Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a large bowl, mix flour, salt, and sugar. Cut in cold butter until crumbly. Gradually add ice water, mixing until dough forms.
3. Roll out dough and cut into circles.
4. In a skillet, cook ground beef, onion, garlic, and jalapeño. Add spices and let cool.
5. Combine cheddar cheese and cream cheese in a bowl.
6. Spoon beef mixture onto half of each dough circle, top with cheese mixture, and fold over.
7. Press edges to seal and crimp with a fork.
8. Whisk egg and water, brush over hot pockets.
9. Bake for 15-20 minutes until golden and crispy.
10. Allow to cool slightly before serving.