Henrietta's Sloppy Joe Football Biscuit Pockets

Golden biscuit pockets filled with savory sloppy joe and optional melted cheese.

Ingredients | Makes approximately 8 pockets

- 1 lb ground beef
- 1/2 to 3/4 jar Henrietta's Original Mild Sloppy Joe Sauce (adjust to taste)
- 1 can refrigerated jumbo biscuit dough (8 biscuits)
- 1/2 to 1 cup shredded cheddar cheese (optional)
- 1 egg, beaten (optional, for brushing)

Step-by-Step Directions

1. Brown the Beef

In a large skillet over medium heat, brown 1 lb ground beef until fully cooked. Drain excess fat.

2. Add the Sauce

Stir in Henrietta's Sloppy Joe Sauce. Simmer for 5 minutes until thick and flavorful. Let cool slightly.

3. Prepare the Biscuits

Preheat oven to 350°F. Line a baking sheet with parchment paper. Separate the biscuit dough and gently flatten each biscuit into an oval.

4. Fill & Seal

Spoon 1-2 tablespoons of sloppy joe mixture onto one half of each biscuit. Add shredded cheese if desired. Fold the dough over, pinch the edges closed, and shape into a football. Press the edges with a fork.

5. Add the Finishing Touch

Place the pockets on the prepared baking sheet. Brush with beaten egg if desired. Add thin strips of extra dough on top to create football laces.

6. Bake & Enjoy!

Bake for approximately 15-20 minutes, or until golden brown and the biscuit dough is cooked through. Follow the biscuit package directions if additional baking time is needed. Let cool slightly before serving.

Serving Suggestions

Serve warm with creamy fry sauce, french fries, tater tots, chips, or coleslaw.

Henrietta's Pro Tip: Make Fry Sauce

Mix equal parts Henrietta's Habanero Sloppy Joe Sauce and mayonnaise (50/50) to make a creamy, spicy fry sauce. Serve alongside the biscuit pockets for dipping.

Henrietta's Kitchen Tip

Keep the filling thick and avoid overstuffing so the pockets hold their shape while baking.