## Soft Pretzels with Beer Cheese Dip



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Recipe by: Laura Vitale

Makes 8

Prep Time: 20 minutes Cook Time: 20 minutes

Ingredients
For the pretzels:4 to 4-1/2 cups of All Purpose Flour2-1/4 tsp of Instant Yeast2 Tbsp of Sugar1 Tbsp of Coarse Kosher Salt (use only 2 tsp if using fine salt)1-1/2 cups of Warm Water2 Tbsp of Melted Butter
For the Egg Wash:1 Beaten EggPretzel Salt or Coarse Kosher Salt
For the water bath:10 cups of Water1/3 cup of Baking Soda
For the beer and cheese dip:4 Tbsp of Unsalted Butter4 Tbsp of All Purpose Flour1 cup of Milk1 cup of Beer. I use Yuengling

Few Dashes of Worcestershire Sauce

4oz of Sharp Cheddar, shredded fresh

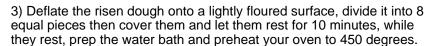
1 Tbsp of Whole Grain Mustard

2oz of Swiss, shredded fresh

Salt and Pepper to taste

2oz of Mozzarella, shredded fresh

- 1) In the bowl of a standing mixer, add four cups of flour, salt, sugar and yeast, give it a stir then add the water and butter, knead on medium speed for 3-5 minutes or until a dough forms, if the dough feels too wet to the touch (tacky is ok, just not wet) slowly sprinkle in the remaining flour a little at a time.
- 2) Once the dough comes together, knead it into a ball and place it in an oiled bowl (don't forget to oil the top as well) and let it rise until doubled in size (if not even a bit more).



- 4) Line 2 baking sheets with parchment paper and set aside. Fill a Dutch oven with the water and bring to a boil, while it comes to a boil, form your pretzels.
- 5) Take each piece of dough, roll into a 14-18â rope, then form your pretzel (watch video to see how I do this because it's a bit confusing to explain here) place them on one of the prepared baking sheets, once the water is up to a boil, add the baking soda and give it a stir.
- 6) Drop a few pretzels at a time, leave them in for 45 seconds, remove to the other prepared baking sheet and continue with the rest.
- 7) Brush the egg all over the top of the pretzels, sprinkle with the salt and bake on the top rack for 15 minutes or until deeply golden, while they bake, make the dip.
- 8) In a saucepan, add the butter, once melted, whisk in the flour and cook for 1 minute, then add the beer and milk, cook while constantly whisking until it thickens, then season with salt, pepper, mustard and Worcestershire sauce, then whisk in the cheese and cook while whisking until the cheese is fully melted. Set aside and serve with fresh warm pretzels.