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Recipes from the Cherry Orchard Inn

Recipe for: Soft Pretzels with Beer Cheese Dipping Sauce

Prep Time: 70 minutes

Cook Time: 15 minutes

Serves: 6-8

Ingredients:

1 1/2 cup warm water (110°)
1 packet of active dry yeast
2 tablespoons dark brown sugar
1 teaspoon Kosher salt
4 cups of flour (plus more for kneading)
coarse salt
2 cups of hot water
2 teaspoons baking soda
4 tablespoons melted butter

For the sauce:

1 tablespoon butter
1 tablespoon flour
1/2 cup mild beer (I use Oberon)
1/4 cup milk
3/4 cup sharp cheddar
3/4 cup smoked Gouda cheese
1 tablespoon grainy mustard

Directions:

1. Sprinkle yeast over warm water and let sit one minute. Add sugar, salt and stir to dissolve. Add the flour one cup at a time, stirring well after each addition.

Directions:

2. Turn onto floured surface and knead for 5 minutes until dough is smooth and elastic. Transfer dough to buttered bowl, turn the dough over, and cover with a cloth. Let stand in a warm place until doubled in size, about 30-40 minutes.
3. Turn dough onto smooth surface that's been sprayed with cooking spray. This will make the dough easier to roll out.
4. Preheat oven to 450°
5. Cover dough with plastic wrap to keep moist. Using a knife or pizza cutter, cut off a strip of dough and roll until a 1/2 to 3/4 inch rope is formed. Shape dough into pretzel shape (watch the video to see how this is done!) or simply make pretzel sticks.
6. Line baking sheet with parchment paper. In a separate bowl, combine 2 cups of warm water with the 2 teaspoons of baking soda. Stir well.
7. Dip each pretzel into baking soda bath making sure both sides are covered. Pat dry on a paper towel and place on baking sheet. Sprinkle with coarse salt.
8. Let rise for 20 minutes.
9. Bake in preheated oven for 15-20 minutes. Pretzels will be golden brown.
10. Melt butter. While pretzels are still warm, generously brush each with the butter.

For the sauce:

In a small saucepan melt butter. Over medium heat Add the flour and stir well. Let cook for one minute. Slowly add the beer and cook until sauce is thickened. Next add the milk while stirring. Gradually add the cheeses. Keep stirring until cheeses are melted. Remove from heat and stir in the mustard.

Happy Baking!

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