



DIY Soft Pretzels with Brittney McCollum

Ingredients

- 2 eggs
- 1 packet of dry active yeast
- 2/3 cup baking soda
- 4 1/2 flour
- 1 tbsp salt
- 1 tbsp sugar
- 1 tbsp of coarse salt
- 3 tbsp of vegetable oil

Preparation

In a bowl, mix water, salt, and sugar until combined. Add yeast and let rest 5 minutes, until yeast starts to foam.

Add flour and 2 tablespoons of oil. Mix thoroughly until a dough forms.

Remove the dough and use the remaining oil to coat the bowl.

Cover bowl with plastic wrap, and leave in a warm place for 1 hour.

Preheat oven to 450°F (230°C).

Cut dough into 8 pieces and roll them out into thin ropes, twisting the ends to form a pretzel shape.

Add baking soda to a large pot of water, and bring to a rolling boil. Boil each pretzel for 30 seconds per side.

Transfer pretzels to a baking sheet, brush with egg wash, and sprinkle with salt. Bake for 10-15 minutes, until golden brown.

Cheese Sauce

Ingredients

Unsalted butter
All-purpose flour
Whole milk
Cheddar cheese
Hot sauce

Preparation

Add butter to skillet and melt over medium heat. Sprinkle the flour on top of the butter and cook for 1 minute, constantly stirring. It should form a thick paste. Then whisk in the milk until slightly thickened.

Remove from heat and slowly begin to mix in the shredded cheese until smooth. Add 2 to 3 teaspoons of hot sauce and salt and pepper to taste. If you need to thin it down a bit, add a few Tablespoons of warm milk.

Pour into an airtight container and store in the refrigerator. Reheat on the stove or in the microwave.