

5906 East 18th St
Sioux Falls, SD 57110
605-705-6770



Dawley Farm Village
at the Roundabout
cooksbakery.com

Soft Pretzels with Beer Cheese Dip

Makes 6 large pretzels

Try our homemade soft pretzels and tangy, slightly spicy, beer cheese dip at one of your upcoming fall festivities! Pretzel dough is shaped into its classic form, then boiled before being baked to golden perfection. You'll enjoy the salty crust and pillowy center. Our easy dipping cheese is assembled in a snap so you can get on with what matters most -- enjoying and celebrating the season!

Pretzel Ingredients:

3 cups bread flour, plus more for dusting
1 tablespoon Kosher salt
4 tablespoons butter, softened
1 tablespoon sugar
1 cup warm water (about 110°F)
1 pkg active dry yeast
Oil for coating the bowl
2.5 quarts water (10 cups)
8 tablespoons baking soda
1 egg, beaten
Coarse salt

Directions:

1. In the bowl of a stand mixer, outfitted with the paddle attachment, stir together the flour and salt on low speed.
2. Cut the butter into small pieces. In a small bowl combine the butter pieces and the sugar. Pour the warm water (about 110°F) over the butter and sugar and sprinkle the yeast on top. Allow to set until the yeast blooms.
3. Pour the yeast mixture into the flour mixture with the stand mixer running on its lowest setting. Beat until well-combined. Shift to the dough hook and knead the dough for about 3-4 minutes on low speed.
4. Transfer the dough to a lightly oiled bowl. Cover and allow to rise until doubled about 1 to 1.5 hours. Punch down and knead the dough into a ball. Return to the oiled bowl, cover with plastic wrap and place in the refrigerator for 1 hour, or up to 24 hours.
5. Preheat the oven to 425°F.
6. Turn the dough onto a lightly flour dusted surface and form a ball. Cut the dough ball into 6 equal parts with a dough cutter. Roll each piece into a long rope about 1/2 inch in diameter. Create a U shape, with the opening facing away from you. Overlap one side over the other, twist, then fold just below the twist and connect the ends to the bottom of the U. Repeat to make 6 pretzels.
7. Using a large pot, measure 2.5 quarts of water and 8 tablespoons baking soda. Bring to a rolling boil. Gently lower each pretzel into the boiling water. Boil the pretzels in batches without overcrowding the pot. Using a large slotted spoon is helpful. As the pretzels rise to the surface of the water (which they will do quickly – in about 30 seconds), remove them with a slotted spoon and place them on a parchment paper-lined baking sheet. Repeat the process until all the pretzels have been boiled. Brush the top of each pretzel with an egg wash. Immediately sprinkle with coarse salt while still wet.
8. Immediately bake the pretzels in a pre-heated oven for 15-18 minutes, watching closely. The pretzels will turn a nice golden brown. Cool on a cooling rack. Enjoy while still warm, or store in an airtight container, once cooled, for up to 24°.
9. In a small saucepan over low heat, melt the butter. Once melted, add the minced garlic and cook for 2-3 minutes. Create a roux by gradually whisking in the flour until all is incorporated.
10. Reduce the heat to low and add the cream, beer, and Worcestershire sauce. Continue to stir. Whisk in the spices. Slowly add the cheeses and stir until melted and the sauce becomes smooth. Taste and add additional salt or spices, if desired. Garnish with chives. Enjoy immediately.

Beer Cheese Dip Ingredients:

4 tablespoons unsalted butter
1 clove garlic, minced
4 tablespoons all-purpose flour
1 cup whipping cream
1/2 cup lager beer
1-1/2 teaspoons Worcestershire sauce
1/2 teaspoon mustard powder
1/8 teaspoon cayenne pepper
1/4 teaspoon smoked paprika
1/4 teaspoon salt
4 oz sharp cheddar cheese, grated (1-1/2 cups)
1/2 cup Gruyère cheese, grated
2 tablespoons chives, finely minced