

Pretzel Bites

1 1/2 C warm water
2 T light brown sugar
1 package (2 1/2 t) yeast
3 T butter, melted
2 1/2 t kosher salt
4/12 - 5 C all purpose flour
3/4 C baking soda
1 egg
coarse salt

Combine the water, sugar, yeast and butter in a mixing bowl and let sit for 5 minutes.

Add the salt and 4 1/2 C flour and mix on low speed until combined. Increase the mixer speed and continue mixing until the dough is smooth and clears the side of the bowl. If the dough sticks to the sides of the bowl add additional flour 1 T at a time.

Cover the bowl and allow the dough to rise until doubled in size.

Preheat the oven to 425 degrees.

In a large saucepan, heat 3 quarts of water over high heat.

Divide the pretzel dough into 8 portions. Roll each section into a long rope about two feet long. Cut the dough into 1 inch pieces.

When the water is boiling add the baking soda. Cook the pretzel bites in batches in the boiling water for 30 seconds. Remove pretzels with a slotted spoon and place on a baking sheet. Arrange pretzels so that they are not touching each other.

Beat together with a fork the egg and 1 T water. Brush the pretzel bites with the egg wash and sprinkle with the coarse salt. Bake for 15 - 18 minutes until golden brown.

Cheddar Cheese Sauce

2 T butter
2 T all purpose flour
1/2 t salt
1/4 t dry mustard
dash cayenne
1 C milk
1/4 lb cheddar cheese, shredded

In a saucepan over medium heat melt the butter. Stir in the flour and seasonings and cook, stirring for one minute.

Gradually stir in milk. Cook, stirring constantly until mixture thickens and is smooth. Stir in the cheese until just melted. Serve sauce hot with pretzel bites.