



Soft pretzels with KENS Brewpub Mustard
Makes 12 portions

Ingredients:

- 4tsp active dry yeast
- 1 tsp white sugar
- 1 1/4 cups warm water (110 degrees F)
- 5 cups all-purpose flour
- 1/2 cup white sugar
- 1 1/2 tsp. salt
- 1 Tbsp vegetable oil
- 1/2 cup baking soda
- 4 cups hot water
- 1/4 cup kosher salt, for topping
- KENS Brewpub Mustard KE2632-2 for dipping

Instructions:

1. In a large bowl, mix together flour, 1/2 cup sugar, and salt.
2. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water.
3. Knead the dough until smooth, about 7 to 8 minutes.
4. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil.
5. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
6. Preheat oven to 450 degrees F. Grease 2 baking sheets.
7. In a large bowl, dissolve baking soda in 4 cups hot water; set aside.
8. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces.
9. Roll each piece into a rope and twist into a pretzel shape.
10. Once all the dough is shaped, dip each pretzel into the baking soda-hot water solution and place pretzels on baking sheets.
11. Sprinkle with kosher salt.
12. Bake in preheated oven until browned, about 8 minutes.
13. Serve with KENS Brewpub Mustard KE2632-2 sauce

Recipe and photo courtesy of Ken's