



## **Seasoned Soft Pretzels**

*Yield: 24 pretzels*

### ***Ingredients for the dough***

2 cups of warm water  
1 tablespoon plus 1 ½ teaspoon of active dry yeast (2 packets)  
½ cup of light brown sugar  
⅓ cup of olive oil  
½ tablespoon of sea salt  
3 cloves of minced garlic  
About 6 cups of all-purpose flour (5 ½ for the dough, plus more for kneading)

### ***Ingredients for the pretzel prep***

¾ cup of baking soda  
1 egg beaten with 1 tablespoon of water (for egg wash)  
Flaky or kosher salt (to sprinkle on pretzels before baking)  
Spice mix (about ½ teaspoon each of the following):  
-*Everything Bagel Seasoning*  
-garlic powder  
-cracked black pepper  
-fresh chopped herbs of your choice (optional)

### ***Ingredients for the flavored butter (to brush on after baking)***

½ stick of unsalted butter (up to ½ stick to brush on before serving)  
Any remaining spice mix

### **Tools Needed:**

1 large mixing bowl  
1 wooden spoon  
2 small bowls  
measuring cups (for dry & wet ingredients)  
1 fork  
1 large pot  
1 draining rack  
2 slotted spatulas  
2 sheet pans  
a pastry brush  
parchment paper  
something to cut the dough

### **Instructions:**

1. Add brown sugar and warm water to a large bowl.
2. Mix until dissolved.
3. Add in the yeast and stir.



4. Let the mixture sit for about 5 minutes until it becomes foamy.
5. Add oil, 3 cups of flour, and salt to the mixture and stir until combined.
6. Knead in an additional  $2\frac{1}{4}$  cups of flour.
7. Cover with plastic wrap to allow the dough to rise, at room temperature or a warm area, until it doubles in size. This may take about an hour. Or it can be left to rise slowly in the fridge overnight.
8. Punch down the dough. Lightly knead the dough on a flour dusted surface, using some of the extra flour. Portion the dough into about 24 pieces. Roll each piece roughly into an 8" to 9" stick. Each stick should be about  $\frac{1}{2}$  an inch thick.
9. Soften the butter in a small bowl. Add in some spice mix to make the pretzel topping. Set aside.
10. Fill a large pot halfway with 2 quarts of water and bring it to a boil. Then, lower the heat to a simmer. Add baking soda and stir.
11. Add a draining rack to one of the sheet pans. Place this near the stovetop area along with 2 slotted spatulas (fish spatulas will work well).
12. Place about 6 pretzel dough sticks in the pot at a time. Blanch the pretzels in the hot water solution for about 30 seconds. Next, put the pretzels on the draining rack for the excess liquid to drip off. Continue this process until all the dough has been blanched in the baking soda water.
13. Preheat the oven to 450°F. Be sure to use the middle rack of the oven. Place the dough sticks on a sheet pan lined with parchment paper. Space them out about a  $\frac{1}{4}$  -  $\frac{1}{2}$  inch apart. This will likely require 2 sheet pans.
14. In a small bowl, beat the egg and water together, to make the egg wash. Brush the pretzels with the egg wash. Sprinkle the top of each pretzel with some of the spice mix made earlier. Add a bit of flaky (or kosher) salt to your preference.
15. Add the remaining spice mix to the softened butter and set aside.
16. Bake for about 8-10 minutes or until deep brown in color.
17. Using a clean brush, give the pretzels a finishing touch by brushing on the seasoned butter.
18. Serve warm and enjoy with your favorite dipping sauces such as spicy mustard or nacho cheese.