

BEER PRETZELS AND QUESO CHEESE

PREP TIME

1.5 hours

COOK TIME

8-9 minutes

SERVINGS

8 - 10

INGREDIENTS

1/2 cup warm water
2 tablespoons dark brown sugar
2 1/4 teaspoons active dry yeast
1 cup beer you love
1/2 cup unsalted butter
1 1/2 teaspoons kosher salt
4 1/2 cups all purpose flour
1/4 cup baking soda for boiling pretzels
1 beaten egg for brushing before baking
coarse sea salt for sprinkling

QUESO RECIPE

1 tablespoon butter
4 ounces cream cheese at room temperature
1 1/2 cups whole milk
12 ounces sharp cheddar cheese shredded
1 tablespoon all-purpose flour
3 teaspoons chipotle seasoning

INSTRUCTIONS

1. In a stand mixer, combine water, brown sugar, and yeast. Mix with dough hook until combined & let sit for 5 minutes.
2. add beer, melted butter, salt and flour to mixture. mix on low until fully combined.
3. remove dough from bowl after 3-4 minutes of mixing & knead into a ball. coat a bowl with oil, add dough and cover with a clean towel for an hour.
4. preheat the oven to 425 F and bring a large pot of water to boil.
5. remove dough and divide into 8 pieces. roll each into a long rope and shape into pretzels.
6. boil the pretzels for 30 seconds until they rise to the top. remove using a spider spatula. place pretzels on baking sheet and brush with egg wash and sprinkle salt.
7. boil the pretzels for 30 seconds until they rise to the top. remove using a spider spatula. place pretzels on baking sheet and brush with egg wash and sprinkle salt.
8. bake pretzels for 10-15 minutes or until golden brown.
9. add butter to a large skillet to melt. add cream cheese and milk. cook on medium heat until sauce is smooth.
10. toss shredded cheddar with flour. add cheddar slowly to the mixture and whisk until the sauce is smooth. add in chipotle seasoning. keep sauce warm until ready to heat.
11. serve with the warm pretzels for dipping. ENJOY!