

Best Homemade Pretzels



Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

Recipe from: www.mylitter.com

Makes 12

4t active dry yeast	5c all~purpose flour	1/2c baking soda
1t white sugar	1/2c white sugar	4c hot water
1 1/4c warm water (110 degrees)	1 1/2t salt	1/4c kosher salt, for topping
	1T vegetable oil	

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, mix together flour, 1/2c sugar, and salt. 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 tablespoons of water. Knead the dough until smooth, about 7~8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 450 degrees. In a large bowl, dissolve baking soda in hot water.

When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is all shaped, dip each pretzel into the baking soda solution and place on a greased baking sheet. Sprinkle with kosher salt.

Bake in preheated oven for 8 minutes, until browned.

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