

SOFT PRETZEL BITES

by Roan Parrish

INGREDIENTS

This makes a variable number of bites, depending on how big you make them, but it is never enough!

1 tbsp active dry yeast (or about 1 standard packet)
1 cup warm water
2 tbs unsalted butter melted
1 tsp sugar
2 tsp salt
3–3.5 cups all-purpose flour
¼ cup baking soda
coarse salt for sprinkling

METHOD

1. Preheat oven to 475. Melt 2 tablespoons of butter over medium heat in a non-stick pan. Let cool slightly.
2. In the bowl of your stand mixer (or a bowl if you're going to knead by hand), combine the yeast, warm water, and sugar. Let set for a few minutes until you see a bit of froth on the surface. Stir in the salt and butter. Then add your flour one cup at a time and mix with dough hook until dough comes together and isn't sticky anymore. Once that happens, knead for five more minutes, until the dough is smooth and springy. Lightly grease a bowl, put dough into it and let sit for 15 minutes to relax.
3. Meanwhile, boil 4 cups of water on the stovetop and add the baking soda. Pull small pieces off your dough and roll into balls of your desired size. When water is boiling, drop balls into baking soda water and cook for 30 seconds. Seriously, ONLY 30 seconds, or your delicious pretzel bites will taste like metal garbage.
4. Remove with a slotted spoon and plop onto a lined baking sheet. While still damp, sprinkle with coarse salt. Repeat until you've done all the bites.
5. Bake for 8–10 minutes, depending on size, or until golden brown. While baking, make your favorite honey mustard or beer cheddar dipping sauce and get ready to enjoy!