

From the Kitchen of Sheryl Yuengling



Oktoberfest Soft Pretzels

12 oz Yuengling Oktoberfest
1 Tbsp. sugar
1 Tbsp. kosher salt
2 ¼ tsp active dry yeast

4 ½ cup flour
2 oz unsalted butter, melted
1 tsp vegetable oil
8 cups water

½ cup baking soda
1 egg yolk
1 Tbsp. water
Coarse salt for topping

In a small saucepan, warm the beer to 110°-115° F over medium-low heat. Using a stand mixer bowl, add the warm beer, sugar, and salt. Sprinkle the dry yeast on top. Let sit for 5 minutes or until the yeast starts to foam. Add the flour and melted butter and mix together with a dough hook on low until the dough comes together. (If you don't have a stand mixer you can use a wooden spoon to mix the dough.) Increase the speed to medium and continue mixing until the dough is smooth and doesn't stick to the sides of the bowl, approximately 5 minutes.

In a large clean bowl, brush the inside with the vegetable oil. Form the dough into a ball and roll it inside of the bowl once to coat with oil. Cover the bowl with plastic wrap and set aside for 1 hour while the dough rises.

Meanwhile, preheat the oven to 400° F. Line two baking sheets with parchment paper or silicone baking mats. In a small bowl beat together the egg yolk and tablespoon of water. Once the dough is ready, take it out of the bowl and on a clean surface, divide into 6 pieces. Roll each piece into a 22-24 inch rope.

Make a U-shape with the rope, twist the two top ends together and bring back down towards yourself and press into the bottom of the dough to make a pretzel shape. Bring the water and baking soda to a boil in a medium pot. Gently place one pretzel at a time into the water and boil for 30 seconds. Remove with a slotted spatula, allow any excess water to drip off and place on the baking sheet. Brush with the egg yolk mixture and sprinkle with salt. Place in the oven and bake for 12-15 minutes or until golden brown.

Serve warm with beer cheese dip or mustard.

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Oktoberfest
SEASONAL BEER

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