



14 HANDS DERBY PARTY PRETZELS

PAIRS BEST WITH
14 Hands Chardonnay

YIELDS 12 LARGE SOFT PRETZELS

Ingredients

DOUGH

- 1 Tbsp. dark brown sugar
- 2 Tbsp. melted and cooled unsalted butter
- 2 Tbsp. instant yeast
- 2 cups lukewarm water
- 6 cups bread flour
- 1 Tbsp. + 1 tsp. sea salt

DIPPING PRETZELS

- ¼ cup baking soda
- Water

FINISH

- 1 large egg
- Coarse sea salt or pretzel salt

Instructions

- **MAKE DOUGH:** In a bowl of a stand mixer, with a spatula, stir together the sugar, butter, yeast, water, and half the flour. Add salt and remaining flour and continue stirring until mixture comes together. Attach a dough hook and mix for 8 minutes or until smooth (maximum of 10 minutes). Rest dough for 5 minutes. Remove dough from mixer and separate into 12 equal-sized pieces.
- Roll each piece into a long “rope”. Twist the pretzels by lifting both ends of the dough, then twist them around each other once, and bend the twist back, pressing the ends onto the ‘belly’ of the pretzel. Stretch the pretzels to desired shape and size.
- Line a baking sheet with parchment paper and transfer formed pretzels onto baking sheets, giving each room to expand in the oven. Remove pretzels from oven, allow them to cool to room temperature, cover with cling wrap, and rest the pretzels for 30 minutes. Place in fridge for 1 hour or overnight.
- Preheat oven to 425°F.
- In a medium pot, bring 1 quart of water to a boil. Add baking soda (it tends to foam up quickly) and stir to dissolve. Remove pot from heat and one-by-one place pretzel in the water and “poach” for 1 minute on each side. Use slotted spoon to transfer pretzels to baking sheet. Continue until all pretzels are poached.
- To finish the pretzels, beat 1 egg with 1 tsp of water and brush each pretzel. Sprinkle pretzels with coarse salt and bake for 12 to 15 minutes, rotating tray once to get an even, dark color. Transfer to rack. Serve warm.