BROOKLYN STYLE SOFT PRETZELS WITH DIJON DIP

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 pretzels and ½ cup sauce

1 cup milk
1 package active dry yeast
3 tablespoons packed light brown sugar
2 ¼ cups all-purpose flour, plus more for kneading
10 tablespoons unsalted butter, plus more for greasing
1 teaspoon fine salt
1/3 cup baking soda
2 tablespoons coarse salt

Dijon Dip:
¼ cup mayonnaise
¼ cup Dijon mustard
3 tablespoons packed light brown sugar
½ teaspoon cider vinegar

Directions:

- To make the pretzels, warm the milk in a saucepan until it is about 110 degrees
- Pour into a medium bowl and sprinkle in the yeast
- Let the yeast soften about 2 minutes, stir in the brown sugar and 1 cup flour with a wooden spoon
- Dice 2 tablespoons butter and soften and stir into the mix
- Add the remaining 1 ¼ cups flour and the fine salt to make a sticky dough
- Turn the dough out onto a lightly floured surface and knead, adding more flour if needed, until smooth but still slightly tacky, about 5 minutes
- Shape into a ball, place in a lightly greased bowl and cover with plastic wrap
- Let rise in a warm spot until doubled in size, about 1 hour
- To prepare the sauce: combine the mayonnaise, mustard, brown sugar, and vinegar in a bowl
- Cover and refrigerate
- Preheat the oven to 450 degrees and grease a large baking sheet
- Punch the dough to deflate it and then turn out onto a lightly floured surface (if the dough seems tight, cover and let rest, until it relaxes)

- Divide the dough into 6 pieces
- Roll and stretch each piece with the palms of your hands into a 20-inch rope, holding the ends and slapping the middle of the rope on the counter as your stretch
- Form each rope into a pretzel shape or pretzel twist
- Dissolve the baking soda in 3 cups warm water in a shallow baking dish
- Gently dip each pretzel in the soda solution, then arrange on the prepared baking sheet and sprinkle with the coarse salt or cinnamon sugar
- Bake until golden, 10-12 minutes
- Optional: melt the remaining 8 tablespoons butter in a shallow dish and dip the hot pretzels in the butter, turning to coat – place on a wire rack to let excess butter drip off
- Serve the pretzels warm with the sweet Dijon dip

Note: place aluminum foil on the rack above the pretzels so pretzels do not get too dark – check in about 8 minutes