

Soft Pretzels



1 pkg. fast-acting yeast
¼ cup brown sugar
1½ cups warm water plus more
4 to 4½ cups flour
baking soda
Kosher salt

In a mixing bowl combine yeast, brown sugar, and 1½ cups of warm water. Let stand for 5 minutes. Add flour and beat with a dough hook until smooth. Let stand 5 minutes while you bring a deep saucepan full of water to a boil. (For every cup of water add 2 tablespoons of baking soda.) Divide dough evenly into 12 pieces. Roll each piece into a long rope and twist into pretzel shapes. Drop each pretzel into boiling water and boil for 10 seconds. Remove with a slotted spoon. Arrange pretzels on a greased baking sheet and sprinkle with salt. Bake at 450° about 8 minutes or until brown.

Yield: 1 dozen pretzels.

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