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