

Chocolate Covered Caramel Pretzels

This is not a groundbreaking recipe, and it's something you've probably eating (with pleasure!) hundreds of times. While not necessarily unique, it is an example of how you can use your Colima Sea Salt to turn something ordinary into something amazing, and use it for delicious gifts!

An old friend of mine was going through a rough time recently, and I wanted to do something to cheer her up. Remembering a time years ago when we would binge on bags of chocolate covered pretzels while watching movies at high school slumber parties, I thought I could make her a better version than those Nestle ones we use to gorge ourselves on. One ingredient I knew for a fact would make them better — Colima Sea Salt. The large flakes of crunchy salt are perfect for this endeavor.

I started with good quality milk chocolate to dip my pretzels in, because we're older now, and good salt doesn't go with waxy, bland tasting chocolate, now does it? FYI, however, good chocolate doesn't always harden up the way that candy coating does, so you may need to store these in the fridge to keep the chocolate firm. Or use dipping chocolate or chocolate flavored candy coating.

The caramel came as a last minute addition because I had a bag of milk caramels from another project. Because is there anything better than chocolate and sea salt than caramel? Not in my world.

You'll want to buy unsalted pretzels for this project. I know you're wondering why anyone would even make such a thing, but they do, and that's what you want here. You want the salted goodness to come from the extraordinary sea salt you're using. You can use whatever pretzels you want — sticks are easy to dip, but old-fashioned pretzels will do too. Once dipped, you can top them with whatever you want if caramel's not your thing. Sprinkles, nuts, or whatever you like.

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Ingredients:

10 ounces milk chocolate, chopped
24 large pretzels or pretzel sticks, unsalted
24 milk caramels, unwrapped
Colima Sea Salt

Directions:

First, melt the chocolate. Put in a microwave safe bowl and microwave on medium heat, stirring every 10 seconds or so until melted and smooth. Once it's mostly melted, simply stir until remaining pieces melt.

Dip the pretzels in the chocolate (use a fork to remove so the entire pretzel is covered) and lay on wax or parchment paper. Drizzle with extra chocolate for visual effect if desired and sprinkle with a bit of Colima Sea Salt immediately.

If using caramels, you can melt them the same way, but be careful, as the caramels can burn very easily. When smooth, quickly drizzle with the caramel. Add a bit more salt if desired, and let the pretzels harden.

The pretzels can be stored at room temperature or a cooler environment, but if it's warm, store them in the fridge to keep the chocolate from melting.