

Colima Sea Salt Soft Pretzels

Soft pretzels are one of those things you probably get at a sporting event or festival, and you enjoy it because — hello salty bread — but if you've ever had a soft pretzel that was anything other than frozen and purchased at a warehouse club, you know it can be better. Much better. And not as much work as you think.

If you have a stand mixer, you can make these. If you can boil water, you can make these. If you can roll dough and twist into a pretzel shape: Congrats! You've mastered the hardest part. You don't need a lot of time for these, just 30 minutes after mixing, so you can whip these up in the morning before an afternoon football game.

While pretzels are technically just bread, they have a unique chewy, but soft texture that comes from the step of dipping them in boiling water that is laced with baking soda and brown sugar. Don't skip this step or you'll just end up with pretzel shaped bread, which, while still probably delicious, isn't really a *pretzel*.

Before baking, most recipes will tell you to sprinkle with kosher salt. I've done that before, and it's fine, but if your salt isn't coarse enough, it just kinds of melts into the pretzels and you can't really see it. So this time, I sprinkled my pretzels with Colima Sea Salt. It's got a clean flavor and crunchy texture that makes sure you know it's there, and it compliments these pretzels perfectly.

Serve these with beer cheese, mustard, or just eat them plain as soon as they come out of the oven. Either way, you will never look at soft pretzels the same way again!

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Makes 12

Prep time:

Ingredients:

Dough:

2 1/2 cups All Purpose flour
1 tablespoon granulated sugar
1 teaspoon sea salt
1 packet instant yeast
1 cup warm water

Baking:

1 cup water
2 tablespoons baking soda
1 tablespoon brown sugar
1 egg, beaten

Colima Sea Salt
Melted butter, optional

Ingredients:

Put the dough ingredients in a stand mixer with a dough hook and mix on low until combined. Switch to medium high and continue mixing until the dough is smooth and soft, and releases from the side of the bowl, about 6-7 minutes. Cover with a towel and set in a warm part of your kitchen for about 30 minutes.

Preheat oven to 450 degrees F.

Lightly flour a clean surface and remove the dough from the bowl. Cut into 12 equal sized pieces. Let rest for 5 minutes.

While dough is resting, put the water, baking soda, and brown sugar in a saucepan and bring to a boil.

Roll each piece of dough into a long, thin, rope about 2 feet long. Twist the ends and fold over in the shape of a pretzel. Line a baking sheet (or two) with parchment. Using a slotted spatula, carefully transfer the pretzels to the boiling water and let cook for 30 seconds each. Transfer to the baking sheet.

When all of the pretzels have been boiled, brush with the beaten egg and sprinkle with the Colima Sea Salt. Bake for 8-10 minutes, until golden brown. Remove from oven and immediately brush with melted butter if using. Serve warm.