JANE SMITH LIFESTYLE

Soft Pretzel Bites with Beer Cheese

Prep: 20 min | Cook: 15 min | Serves: 6–8



Warm, salty pretzel bites with rich creamy beer cheese—the ultimate game-day snack.

Ingredients

- 1 lb refrigerated pizza dough
- 8 cups water
- 1/3 cup baking soda
- 1 egg, beaten
- Coarse salt
- 2 tbsp butter
- 2 tbsp flour
- 3/4 cup milk
- 1/2 cup beer
- 2 cups freshly shredded sharp cheddar
- 1/2 tsp Dijon mustard
- 1/4 tsp garlic powder
- Pinch of cayenne

Directions

1. Heat oven to 425°F. Divide dough into ropes and cut into bite-size pieces.
2. Bring water to a gentle boil and carefully add baking soda. Boil pretzel pieces in batches for about 30 seconds, drain and transfer to a parchment-lined sheet pan.
3. Brush with beaten egg, sprinkle with coarse salt and bake 12–15 minutes until deeply golden.
4. For the beer cheese, melt butter over medium heat. Whisk in flour for 1 minute.

5. Gradually whisk in milk and beer and cook until slightly thickened. Reduce heat and stir in cheddar a handful at a time.
6. Stir in Dijon, garlic powder and cayenne. Serve warm.

Jane's Note

Shred your own cheese—it melts much more smoothly than pre-shredded cheese.

Storage: Refrigerate leftovers promptly in a covered container.

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