**Hot Buttered Pretzels**

Yield: 25-30 Oven: 400°F (If hotter oven, watch carefully) 6 min (3/side)

Ingredients: Amount: Procedure Flour, All Purpose 10 Cups Combine all dry ingredients in mixer with Salt 2 tsp dough hook. Sugar, granulated 4 tsp Dissolve yeast in H2O and mix until the dough Active Dry Yeast 3 T. starts to clear the sides of the bowl. Mix another Water, warm 4 Cups 45 seconds.

P.M. Production: Make dough, then separate into equal pieces, place in bags, mark it with a ‘P’, poke holes, and refridgerate.

**Topping**

Ingredients: Amount: Procedure Water, HOT 2 Cups Dissolve baking soda in hot water. Baking Soda 6 T. Butter, unsalted 12 T. Melt. Kosher Salt, coarse ½ Cup

A.M. Productions: Remove dough from fridge. After dough has rested for 30 minutes, transfer dough to a lightly greased work surface and divide into equal 3 ounce pieces. Allow pieces to rest uncovered for 5 minutes. While dough is resting, combine the hot water and baking soda. MAKE SURE THE SODA IS THOROUGHLY DISSOLVED; if it isn’t, your pretzels will be splotchy.

Roll each piece of dough into a long, thin rope (24 in.), and twist each rope into a pretzel shape. Dip each piece into the soda water (this will give it it’s nice golden color) and place them on a baking sheet with greased parchment paper. Bake for 6 minutes (3 on each side). Brush on melted butter, then sprinkle with Kosher salt.