



Makes: 36 pieces

Prep Time: 20 minutes Proof Time: 1 hour

Total Time: 1 hour 35 minutes

## Everything Pretzel Morsels with Cheese Sauce

### Everything Pretzel Morsels:

- 1 & 1/2 cups warm water
- 4 tsp brown sugar
- 2 tsp Kosher salt
- 4 tsp active dry yeast
- 4 & 1/2 cups all-purpose flour
- 1/2 cup unsalted butter, melted
- 10 cups water
- 2/3 cup baking soda
- 1 large egg yolk beaten with 1 tablespoon water
- Everything bagel seasoning (salt included)

### Cheese Sauce:

- 1 & 1/2 cups Monterey Jack cheese, grated
- 2 cups sharp Cheddar cheese, grated
- 1 tbsp corn starch plus 1 teaspoon
- 1/4 tsp Kosher salt
- 3 dashes hot sauce
- 1/8 tsp ground mustard
- 1 cup evaporated milk
- 1/2 cup heavy cream

### Pretzel Morsels:

Combine the water, sugar and salt in the bowl of a stand mixer fitted with the dough hook attachment. Whisk in yeast and allow to sit for 5 minutes, or until the mixture begins to bubble. Add in the melted butter and flour, then turn the mixer to the second lowest speed and let knead for 5-7 minutes, until the dough is smooth and velvety (think of the skin on the underside of your forearm). Remove from mixer and place in a large oiled bowl, then cover with plastic wrap and allow to proof for 1 hour, until doubled in size.

Preheat the oven to 450°F. Line 2 half-sheet pans with parchment paper and lightly brush with vegetable oil. Set aside.

Bring the 10 cups of water and the baking soda to a rolling boil in an 8-quart saucepan or roasting pan. In the meantime, turn the dough out onto a slightly oiled work surface and divide into 4 equal pieces. Roll out each piece of dough into a 24-inch rope. Cut each rope into 1 1/2 inch bites. Place roughly 12 pretzel bites at a time into the boiling water for 30-45 seconds. Remove them from the water using a large flat spatula. Return them to the sheet pan, brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the everything seasoning. Bake until dark golden brown in color, approximately 12 to 14 minutes. Transfer to a cooling rack for at least 5 minutes before serving.

#### Cheese Sauce:

In a large bowl, toss the cheeses and cornstarch until well coated. Allow to sit for 10 minutes.

Place the cheese, salt and mustard in a sauce pan over medium low heat. Add the evaporated milk and heavy cream, then the hot sauce and whisk occasionally until it starts to simmer, about 15 minutes, then continue whisking until it thickens. Remove from heat and serve immediately.

Recipe adapted from Broma Bakery & Oh Sweet Basil