

Pretzel Dips (kontentkiddos.com)

This is a rendition of our favorite pretzel recipe. We generally put coarse salt as the seasoning on top, but don't be afraid to try garlic salt or cinnamon sugar. The recipe makes 48 four inch stick pretzels.

1 1/3 cup warm water

2 1/4 tsp yeast

1 TBS sugar

1/2 tsp salt

3 to 3 1/4 cups bread flour

Topping:

2 TBS melted butter or margarine

coarse salt

In a bowl put the water, yeast, and sugar. Wait 5 minutes. Then add salt and enough bread flour to make a soft smooth dough. I use a mixer, but you can also knead the dough on the counter. It generally takes just over three cups of flour. Cover and let the dough sit for 10 minutes. Next spray two baking sheets with non-stick cooking spray. Dump the dough out onto a slightly floured surface. Divide the dough in half and divide each half into 8ths. (Thus, 16 total pieces of dough.) Roll each piece of dough into a "snake" about 16 or 17 inches long. Then cut the snake into thirds. Place each piece on the baking sheets in three rows of eight. Brush with melted butter. Sprinkle with coarse salt. Now heat the oven to 425 degrees. When your oven reaches the correct temperature, bake the breadsticks for 7 to 8 minutes. I bake each pan separately.

We love to dip the breadsticks in marinara sauce or in nacho cheese. Sometimes I bake them and take them to ball games. They are a hit!

If you'd like to freeze some breadsticks, bake them without sprinkling with salt. Freeze them in a plastic freezer bag. When you want to use them later, simply take them out of the bag and place them on a baking sheet. Brush them again with melted butter and put coarse salt, garlic salt, or cinnamon sugar on them. Put them in your oven on warm while you are getting dinner ready.

Enjoy!