



## EASY PEASY PRETZEL KNOTS

### Ingredients:

- Raw pizza dough
- 5 C. water
- ¼ cup baking soda
- Beef Jerky Outlet's Champagne Garlic Honey Mustard
- Course Sea Salt

### Directions:

1. Pre-heat oven to 450° then roll out dough to 1 ½ inch thick.
2. Cut into 5" long strips, tie into knot - set aside.
3. Put 5 cups water in pot with ¼ cup baking soda bring to boil then place 4 knots at a time into boiling water for 30 seconds.
4. Using a slotted spoon take out of water and place on greased baking sheet.
5. Once all knots are out of water and on baking sheet, brush each knot with egg wash and sprinkle with coarse sea salt, bake 10 - 12 min or until golden brown.
6. Serve with Dip Beef Jerky Outlet's Champagne Garlic Honey Mustard

