

Pretzel Rolled Hot Dogs

recipe adapted from allrecipes.com

1 (12 fluid ounce) can or bottle room temperature beer
1 tablespoon white sugar
2 teaspoons kosher salt
1 (.25 ounce) package active dry yeast
4 1/2 cups bread flour
1/4 cup unsalted butter, melted
2 teaspoons ground mustard
1-2 teaspoon cayenne pepper
1 large egg yolk
1 tablespoon water
10 cups water
2/3 cup baking soda
1/4 cup kosher salt, divided - or to taste
18 hot dogs

Heat the beer in a saucepan over low heat until it reaches 110 degrees F.

Combine the warm beer, sugar, and 2 teaspoons kosher salt in a bowl.

Sprinkle the yeast on top, and let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

In a large bowl add bread flour and melted butter.

Add beer/yeast mixture to bread flour. Mix with a wooden spoon or use dough hook attachment with a mixer.

Once combined shape into a ball and place in an oiled bowl, cover and let rise in a warm place until doubled in size (about 1 hour).

Preheat an oven to 450 degrees.

Line 2 baking sheets with parchment paper, or grease with vegetable oil.

Beat the egg yolk in a small bowl with 1 tablespoon water; set aside.

Bring 10 cups of water to a boil in a large pot over medium-high heat, and stir in baking soda until dissolved.

Meanwhile, turn the dough out onto a lightly floured surface, and roll into a 10x20-inch rectangle.

Cut the dough into 18 1-inch wide strips, then wrap each strip tightly around a hot dog, pinching the edges to seal, and leaving the ends open. About half an inch of hot dog should peek out of each end of the dough wrapper.

Drop 2 or 3 dough-wrapped hot dogs into the boiling water for 30 seconds. Don't worry, your pretzels won't taste boiled. This helps the pretzels achieve that dark brown color.

Reserve baking soda water.

Arrange the boiled hot dogs on the prepared baking sheets. Be sure to allow about an inch if not more between hot dogs. If you don't have enough room to do so, you may need to turn hot dogs on their side for an extra 2-3 minutes of cooking time (I had to

do this with a few of mine).

Brush each pretzel dog with the egg yolk mixture, and sprinkle with the remaining 1/4 cup salt. *I didn't add salt, just a personal preference.

If your baking sheets are thin, you may want to stack two on top of each other to prevent the bottoms from over browning.

Bake in the preheated oven.

Brush pretzels with reserved baking soda water starting at about 7-8 minutes of cook time. Continue to brush each pretzel with baking soda water every 2 minutes until.

Bake for 15-17 minutes or until golden brown.

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