

Weißwurst & Pretzel



Ingredients

10 Weißwürste

Parsley

Sweet Bavarian Mustard

Radishes for garnish

Ital. Parsley for garnish

Directions:

Boil a pot of salted water.

Once it boils turn it off and add the Weißwürste and a half handful of chopped parsley.

Cover it and let sit for about 15 min.

Serve hot with sweet Bavarian mustard, pretzels, radishes and a sprig of Parsley!

Pretzel

Ingredients

10 cups Bread Flour

2 packets Dry Yeast, self rising

2 tbsp Butter, soft

2 tsp Sugar

2 tsp Salt

24 oz Water, lukewarm

2 qts Water

3 tbsp Baking Soda

Coarse Sea Salt

Directions:

Mix the yeast with the lukewarm (105°), sugar, flour, salt and butter to a smooth dough.
Divide dough into 16 equal portions.

Roll each portion into a ½" thick snake-like roll (both ends a little thinner) and form a pretzel.

Place on a parchment-covered baking sheet, cover with a kitchen towel and let them rest in a warm spot for about 15 min.

Boil water with the baking soda and dip each pretzel into the boiling soda water for about half a minute and place them back onto the parchment.

Sprinkle the coarse salt on top and let them cool off.

Bake in a 400° oven for about 20-30 min until they are nicely browned.

Don't burn them.