



Pretzel Dogs



2¼ t yeast

1½ t sugar

4 1/3 c flour

8 beef hot dogs

¾ c baking soda

1 egg, beaten

sesame seeds

coarse salt

condiments for dipping: ketchup, mustard, relish, etc.

In large bowl add yeast and sugar to 1 1/3 cups warm water. Let sit 5 minutes until bubbly. Add flour, a little at a time, while mixing with dough hook attachment until soft dough forms. Place dough in large oiled bowl, turning to coat all sides. Cover with plastic wrap. Place in cold oven 50 minutes or until doubled in size. Pat dough down and turn out onto greased countertop. Divide into 8 equal pieces. Roll each piece into long strip, twice the length of a hot dog.

Fill 6-quart pan with water. Stir in baking soda. Bring to boil. Wrap each strip of dough around hot dog, pinching to seal the edges. Using tongs, dip each pretzel dog in boiling baking soda/water for 30 seconds. Place on parchment-lined cookie sheet. Brush dough with egg. Sprinkle with coarse salt and sesame seeds. Bake at 425°F for 12-15 minutes or until golden brown. Serve warm with your choice of condiments.