

# Beer & Cheeze Pretzel Fries

written by The Recipe Exchange | April 16, 2017

## **Ingredients**

Pretzel fries:

1 package frozen dinner roll dough  
 $\frac{1}{2}$  cup flour, for dusting  
3 qt water  
2 tsp baking soda  
1 egg, beaten  
1 Tbsp water  
Coarse salt

Beer cheese:

1  $\frac{1}{2}$  Tbsp butter  
1  $\frac{1}{2}$  Tbsp flour  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp pepper  
1 cups shredded sharp cheddar  
 $\frac{1}{2}$  cup shredded smoked Gouda  
 $\frac{1}{4}$  cup beer  
1 tsp ground mustard  
 $\frac{1}{4}$  tsp cayenne  
1 tsp Worcestershire sauce

Garnish:

4 slices thick cut bacon, chopped  
1  $\frac{1}{2}$  Tbsp chives, thinly sliced  
1 Tbsp red onion, finely diced

## **Directions**

Preheat oven to 400°F. Thaw the dough for 2 hours on countertop or 8 hours in the fridge.

Cut each dough ball in 3 equal pieces and roll into 3-4 inch rods, dusting with flour as necessary. Lay on baking sheets, 1 inch apart. Proof for 1-2 hours.

Boil water in a stockpot, add baking soda and stir. Drop pretzel rods 10 at a time and leave in water for 30 seconds. Lift out using a spider, shaking off as much water as possible. Transfer to a baking sheet lined with parchment paper, 1 inch apart.

Beat egg and water together and brush on pretzels. Sprinkle with coarse salt. Bake 15-20 minutes, until lightly browned. Allow to cool on tray.

Melt butter and stir in flour. Cook flour, stirring constantly for 3 minutes. Add milk, whisking quickly to not form lumps. Season with salt and pepper.

Continue whisking until thickened. Add cheese, beer, mustard, cayenne and Worcestershire and whisk until combined.

Place pretzel fries in a large serving dish and pour cheese sauce overtop. Garnish with bacon, chives and red onion.