



## Pretzel Dog Bites

total time: 1h 45 min | servings: 8 | \$0.67 per serving\*

### INGREDIENTS

- 16 Bar-S Classic Franks
- 2 tsp kosher salt
- vegetable oil
- 10 cups water
- 2/3 cups baking soda
- 1 large beat egg yolk
- Kosher Salt
- For Dough:
- 1 ½ cups warm water
- 1 tbsp. sugar
- 1 package active dry yeast
- 4 ½ cups white flour
- 2 oz melted unsalted butter

### GET COOKING

1. In a mixer add the warm water, sugar, yeast, and salt and mix together. Let sit for 5 minutes to allow the yeast to rise.
2. Add in the melted butter and flour and mix together on low speed making sure you're using the dough hook. Allow the dough to mix together for about a minute and then bring the speed up to medium speed for about 4 more minutes.
3. Remove the dough from the bowl and spray the bowl with cooking spray. Roll the dough into a ball and return to the mixing bowl. Cover with a towel and allow it to rise for 1 hour. (By place on top of the stove and heating the oven to 200 the dough will rise quicker from the heat below)
4. Once the dough has doubled in size take the dough out and place onto a well-greased surface. Take pieces of the dough and roll them into 1 ½ in balls making sure you have 32 dough balls.
5. Take the hot dogs out and cut them in half. You should have 32 hot dog halves.
6. In a large pot heat the 10 cups of water and baking soda until it comes to a rolling boil.
7. Pre-heat the Oven to 450 F and Spray a baking pan and set on the counter next to the boiling water.
8. Make sure you have the egg beaten in a bowl and a cooking brush to spread the egg wash over the dough.
9. Returning to the dough and hot dog station, roll out a ball of dough and spiral wrap it around a hot dog half. Make sure you pinch the dough together at each end to make sure it doesn't come undone while cooking. Continue doing this until you have wrapped each hot dog.
10. When the water has come to a rolling boil place each pretzel dog in the water for 30 seconds. After 30 seconds remove the hot dogs using a strained spoon and line on the baking pan.
11. Brush the top of each pretzel dog with the egg wash and then sprinkle with kosher salt.
12. Place in the oven for 11-12 minutes.
13. Serve with your favorite dipping sauce.

**Makes 8 servings**