

Pretzel Bites with Gouda Beer Cheese



Servings:

16 servings

Prep Time:

20 min

Cook Time:

15 min

Ingredients

- 2 bags **Dave's Pizza Dough**, **16oz**
- 1/3 cup **Baking Soda**
- 1 each **Egg**, beaten, egg wash
- 1 tbsp **Pretzel Salt**, large coarse
- 3 tbsp **Butter**
- 3 tbsp **Flour**
- 12 oz **Beer**, lager, room temperature
- 3/4 cup **Heavy Cream**, room temperature
- 3 cups **Gouda Cheese**, **smoked**, {12oz needed}
- 2 tsp **Dijon Mustard**
- 1 tsp **Worcestershire Sauce**
- 1 tsp **Salt**
- 1 tsp **Pepper**

Method of Preparation

Step 1

Preheat the oven to 425 degrees F.

Fill a large pot 3/4 of the way full with water and bring to a boil.

Once boiling, slowly add the baking soda.

Step 2

Cut the pizza dough into 4 equal sized pieces and roll each into a long rope.

Cut each rope into 1-inch pieces.

Step 3

Add dough bites, small batches at a time, to the boiling water.

Cook for 30 seconds and remove. Put on a paper towel lined baking sheet.

Step 4

Line a baking sheet with parchment paper and transfer dough bites to it.

Brush each bite with the egg wash and sprinkle with the coarse salt.

Bake for 13-15 minutes or until the pretzels are dark and golden brown.

Step 5

Gouda Beer Cheese:

- 1/2 tsp **Smoked Paprika**
- 1 tsp **Chives, garnish**, minced

Melt the butter in a pan over medium-high heat. Add the flour and whisk until mixture is toasted and golden brown.

Whisk in a little beer at a time. Add in heavy cream and stir over low heat to thicken.

Mix in gouda and remaining ingredients until combined.

Step 6

Serve cheese warm with pretzel bites.

Enjoy!

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