



## *Garden Fresh Farm Recipes*

### **Soft Pretzels**

It's fall time at RizzieFarms and time to celebrate Oktoberfest. Beer goes great with these soft pretzels.

Makes 8 hand sized pretzels.

#### Ingredients:

3 1/4 cups bread flour  
1 tablespoons salt  
1/4 cup (1/2 stick) cold butter, cut into small pieces  
1 cups warm water  
1 (1/4 ounce) packages rapid-rise yeast  
1 tablespoons Dark Honey

#### Boil Wash:

8 cups water  
1/2 cup baking soda  
1/4 cup dark brown sugar  
1/2 cup pale ale beer  
Pretzel salt for sprinkling

#### Instructions:

In a mixing bowl, combine the warm water, the yeast and the honey. Let it proof for 10 minutes or until foamy.

In the bowl of your stand mixer, combine the flour and the salt. Add the pieces of butter. Using your fingers, work the butter into the flour until it feels crumbly.

Pour the yeast mixture into the flour/butter mixture and mix everything until a dough is formed and the water is absorbed.

Bring the bowl to the stand mixer fitted with the dough hook and mix on medium speed for about 6 minutes until the dough is smooth and elastic.





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Cover the bowl with a damp towel and let the dough proof and rise in a warm spot for about 2 hours or until doubled in size.

Pre heat oven to 450 degrees.

Cut the dough into eight pieces.

Roll out each piece into a 24 inch long strand, starting from the center and working toward the ends. To form the pretzels, make a "U" shape with the strand and cross the ends over twice, fold the ends back over to create the traditional pretzel shape.



Prepare 2 large baking sheets with parchment paper.

For the boil / wash, in a large pot, over medium high heat, combine 8 cups of water, the baking soda, beer and brown sugar. Bring to a boil and then reduce to a simmer.

Boil the pretzels, one at a time, for about 30 seconds or until they float. Transfer the boiled pretzels to the prepared baking sheet using a perforated spatula. Sprinkle the pretzels with pretzel salt. (Caution: do not add too much salt)

Repeat with remaining pretzels.

Bake the pretzels for 5 minutes, then rotate the baking sheet and continue baking for 5-8 more minutes or until the pretzels get to a deep dark brown color.



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Remove them from oven and let them cool slightly on a wire rack before serving.

Serve warm with honey mustard, Spivey mustard, yellow mustard, beer cheese spread (see recipe below) or butter.

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Double Recipe for 16 pretzels (Note: use same pretzel wash recipe above)

### **Ingredients:**

6 1/2 cups bread flour  
2 tablespoons salt  
1/2 cup (1 stick) cold butter, cut into small pieces  
2 cups warm water  
2 (1/4 ounce) packages rapid-rise yeast  
2 tablespoons Dark Honey



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# **Bavarian Beer Cheese Spread (Obatzda)**

Obatzda, a flavorful German Beer Cheese Spread, is a beer garden classic made with camembert cheese, butter, and beer! This easy cheese dip can be made ahead and makes a delicious appetizer or snack with pretzels or rustic bread. Perfect for your next Oktoberfest party!

### Ingredients:

6 oz Spreadable cheese like Laughing Cow Creamy Swiss  
7 oz Brie or Camembert Cheese  
1/3 cup unsalted butter room temperature  
4 tbsp wheat beer  
1/2 tsp caraway ground  
1 1/4 tsp paprika  
1/4 tsp salt  
1/4 tsp freshly ground pepper  
1/4 cup chives finely chopped  
1 white onion finely sliced

### Instructions:

Cut the Brie (or Camembert) Cheese into small cubes and add it to a medium bowl.

Add Laughing cow cheese, butter, wheat beer, ground caraway, ground paprika, salt, and freshly ground pepper and mix with a fork until combined and smooth.

Cover airtight and let it sit in the fridge for at least 3 hours or overnight.

Take it out of the fridge and let come to room temperature before serving. Garnish with chives and finely sliced onion rings. This dip keeps fresh in the fridge for about 3 days (without onions).