

Big Green Egg®

The Ultimate Cooking Experience™



Sarah's Stuffed Pretzels

Ingredients

2 cups milk
2 Tbsp yeast
6 Tbsp brown sugar
4 ½ cups flour
4 Tbsp butter-softened
2 tsp fine salt
Baking soda
Kosher salt
Pepperoni
Mozzarella and provolone cheese

Instructions

Heat milk until warm (about 110°F/43°C). Add to a bowl with yeast and let rest for 2 minutes. Add in brown sugar and 2 cups flour along with the softened butter. Stir with a wood spoon as to not kill the yeast. Finish stirring in the remaining flour and fine (table) salt. Knead dough on lightly floured surface for about 10 minutes. Set in a warm spot and allow dough to rise. Let it rise for an hour, or at least double in size.

Heat grill to 350°F/177°C indirect with convEGGtor legs up. With the baking soda, add a little to warm water and stir till it is dissolved. This will help the kosher salt stick to the pretzels. Take risen dough and punch dough to help deactivate the yeast. Next take a handful or so and roll out onto a floured surface in a rectangular shape. Make sure it is wide enough to fold over when stuffed. After it is rolled out, take your pepperoni and cheeses and add it lengthwise along half of the dough. Take the other half, and as mentioned before, fold over onto the other. Take the stuffed pretzel and dunk in the baking soda/water mixture. Put in a cast iron skillet or on a deep dish pizza stone and sprinkle with the kosher salt. Put in grill for 20-30 minutes or until golden brown. These also go really well with Four41 South Sorta White sauce.