

DO NOT MAKE THIS

Linda, Friday 19 May 2017 - 21:13:57

You won't get what is promised



Flavorful and so promising in many ways... but so disappointing.

Let me explain. I came across this recipe for a [Jalapeno Pretzel ring](#) - sounds lovely, doesn't it? I really, really wanted this one to work... I hadn't worked with sprouted flour before, and I bought some just for this task (BTW, it's lovely!).

Beautiful, isn't it? This pic is from the original site. If only it were true.

Let's start with the dough. A cup and a half of water and four cups of flour is not unreasonable. But then you add 4 Tbsp (1/4 cup) of butter and pureed jalapenos and you've got a sloppy mess! I've made plenty of breads and more than a few pretzels - this was unacceptable. I ended up adding almost 2 cups more of flour? Even then it was a very soft dough. You might strain the jalapenos or use less water... but they were already in there, so adding flour (somewhat equal parts of both types) worked for me.

It rose nicely and was easy to work with and shape, though still very soft.

I finished the dough to make three small rings instead of one large one, thinking I could freeze two for later.

But then came the baking soda dunk. Quite common in making bagels as well as pretzels, I used a wide pot for the solution and a shallow skillet to scoop and drain - no mangling whatsoever!

While it was in the pot it looked great

But once it was set on the baking sheet, even for a moment...

They never recovered. A close up doesn't look too horrid...

But as a whole, it was kind of ugly.

I gotta say, it tasted so close to great I couldn't stand it!!! And the cheese sauce is nothing new, but that made this all worthwhile.

So here are my ideas: Strain your pureed jalapenos, or measure and then add very warm water to equal the 1 ½ cups asked for; be prepared to add more flour. Shape and prep as individual pretzels I suspect the original photo was baked without the "pretzel making soak". I now doubt that a large amount of dough can be processed at one time in the average kitchen I think it's a temperature thing



More research needed...

The flavor is there! By the time I got back to the original post to comment, that section had been closed I guess I wasn't the only one with objections. The idea is good, but the application very lacking. Play with it at your own risk and let me know how you make out!