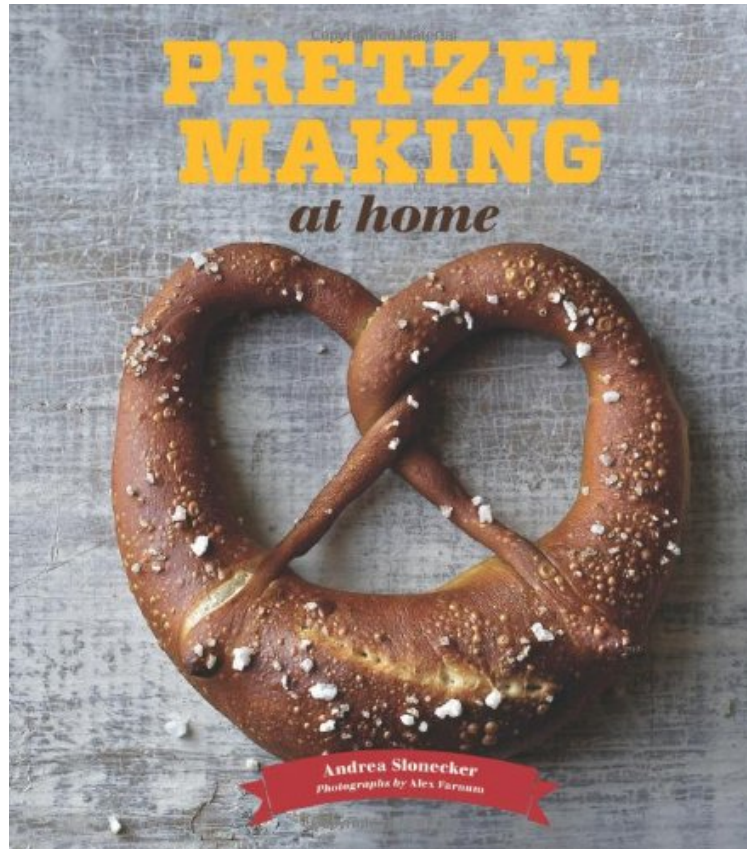


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Pretzel Making at Home

Andrea Slonecker

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Andrea Slonecker : Pretzel Making at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Pretzel Making at Home:

8 of 8 people found the following review helpful. Pretzels!By buyerofmanythingsI used to travel to Germany all the time for my prior job and I ate my weight in pretzels every time. I don't work there anymore, and every pretzel I've had in America is horrible. That pretzel store at the mall is serving you BREAD - which is totally different. Get yourself some lye here on for like thirteen bucks for two pounds, pretzel salt, some latex gloves, and get this book (or look up recipes on the internet, but the book is really good too) and make yourself some pretzels. I was amazed how simple it is - and pretzels made with lye are totally legit. You will never buy those horrible pretzels at the mall again. Amaze your friends, confound your enemies, eat a legit pretzel and you will be transported to Bavaria.Seriously - try making your own pretzels with lye. Totally easy, you will not blind yourself with lye if you are remotely careful, and the pretzels are perfect.20 of 21 people found the following review helpful. Gotta love Pretzels and I love this bookBy LorrianeIf you love pretzels then you will love this book. I wasn't sure how I felt about it when I first purchased it. Pretzel making can be vary vague and boring but I was pleasantly surprised by the recipes. Things i'd never even thought about in terms of a pretzels were in this book. There were sandwiches and calzones type things and the best is the mustard. Any pretzel eater knows mustard and pretzels are best of friends and there are some great mustard recipes

in here as well as several other spreads and jams. I'm so glad I bought this and look forward to trying all of the recipes. BTW, there is a really informative section on making the perfect pretzel whether you like soft, hard or both. Don't pass this one up. 0 of 0 people found the following review helpful. Amazing Pretzels! By S. Augustine I love pretzels. I bought this book and made ridiculously awesome pretzels for an Oktoberfest party that we hosted. I went all the way and used the food grade lye. I have a few recommendations: (1) on the second proof, if you can stick them in the fridge to firm up, it makes the lye bath dip a lot easier; (2) I cranked my oven as high as it would go--500 degrees on convection--to get the dark mahogany brown color; (3) after experimenting, I decided to only put one cookie sheet in the oven at a time. The pretzel making process kind of requires an assembly line anyway, so by the time the first batch was done, the second batch was out of the lye bath, covered in salt, and ready to cook. Bottom line: Pretzel baking is intense. BUT, the results if you follow the recipes and the instructions are phenomenal. At our Oktoberfest party I had like two dozen people tell me the pretzels were the best they ever had. Book is easy to read, very informative, and easy to follow. I haven't tried other recipes yet, but it is worth it just for the basic pretzel recipe and instructions.

Here's a new twist on an old favorite: pretzels warm from the oven. DIY bakers can make their own crunchy, chewy, savory, or sweet artisan pretzels with this collection of 50 recipes that imagines every way to shape, fill, and top them. Here are the traditional versions as well as novel creations such as Philly cheesesteak pretzel pockets and fried pretzel with cinnamon sugar. More substantial dishes like wild mushroom and chestnut pretzel stuffing, and pretzel bread pudding with caramel sauce elevate the humble pretzel to dinner-table fare as this tantalizing cookbook takes a cherished everyday snack to the next level of culinary creativity.

About the Author Andrea Slonecker is a food writer, recipe developer, and cooking teacher who bakes pretzels at home in Portland, Oregon. Alex Farnum is a West Coast based food photographer.