

Pretzels with Cheese Sauce

These little babies were absolutely delish!!

Can of refrigerated biscuit dough

4 cups water

1/4 cup baking soda

1 large egg, beaten

Coarse salt

2 Tbsp butter

2 Tbsp. flour

1 cup milk

2 -1/2 cups extra sharp cheddar cheese

Kosher salt

Freshly ground black pepper

Pinch cayenne pepper

Preheat oven to 425°. Spray large cookie sheet with cooking spray.

To make the pretzels: Quarter each biscuit, then roll each piece into a ball. Using a knife, carve an X into each ball. In a medium saucepan, combine water and baking soda. Bring to boil then reduce to a simmer. Add balls and cook for 30 seconds. (The dough will float to top.) Remove with a slotted spoon and transfer to baking sheet, making sure the pretzels aren't touching. **(They will look like a hot mess, but look glorious when they come out of the oven. Trust me.)** Brush beaten egg over each pretzel, then sprinkle with coarse salt. Bake for 12 to 15 minutes or until golden brown.

Meanwhile, make cheese sauce: Melt butter in a small saucepan over medium heat. Whisk in flour and cook for 1 minute. Stir in milk and bring to a simmer. When milk begins to thicken, stir in cheese, whisking constantly until sauce is smooth. Season to taste with salt, pepper, and cayenne. Serve with the pretzels.