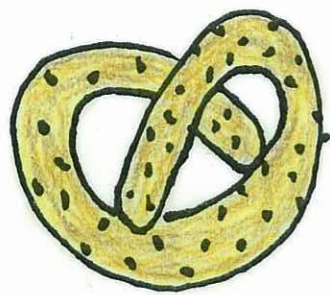


Soft pretzels



$3\frac{1}{2}$ cups flour

4 tablespoons brown sugar

2 teaspoons salt

1 tablespoon yeast

$1\frac{1}{4}$ cup warm water

(optional: 1 beaten egg)



Dissolve the yeast in $1\frac{1}{4}$ cup warm water. In a large mixing bowl combine the yeast/water mixture, sugar and salt. Add the flour and mix until dough is smooth. Knead dough gently till soft and smooth adding more flour if sticky.

Divide the dough into 8 pieces. Roll each piece into a thin rope, then shape into a pretzel. Using a slotted spoon, lower pretzel into the boiling water for 45 seconds. Drain, place on a baking sheet, brush with beaten egg if desired, sprinkle with salt and bake at 450° for 10-15 minutes. Serve with mustard!