



Sunny's Pass the Pretzel Bites with Two Dipping Sauces

Snacks just scored a touchdown! Food Network star Sunny Anderson is back with more winning Game-Day ideas, perfect for her Infladium™: The Inflatable Snack Stadium. Plus, watch as Sunny shows us how to make the Honey Dijon Pretzel Dip on Instagram @PicklerAndBenFood.

Sunny's Pass the Pretzel Bites with Two Dipping Sauces *Serves 10 to 12*

Ingredients

For the pretzel bites:

Extra-virgin olive oil, for the bowl
1 ball pizza dough
All-purpose flour, for the work surface
8 cups water
1/3 cup baking soda
2 large eggs, beaten
1/4 cup pretzel salt or coarse sea salt

For the 2-Ingredient Queso Dip:

1 pound processed cheese, cubed
1 1/2 cups salsa

For the Sunny's Honey Dijon Pretzel Dip:

1/4 cup mayonnaise
2 tablespoons grainy Dijon mustard
2 tablespoons honey
1 teaspoon fresh lemon juice

Directions

- 1.** Make the pretzel bites: Preheat the oven to 425 degrees. Line a baking sheet with aluminum foil.
- 2.** In a large bowl with olive oil, completely coat pizza dough. Rest, uncovered, until room temperature.
- 3.** On a well-floured work surface, roll out the dough into a rectangle, about 1/4-inch thick. Using a knife or pizza cutter, make 2-inch strips along the length of the dough. Do the same perpendicular to make several 2x2-inch squares of dough. Roll these into balls.
- 4.** In a large pot over medium-high heat, bring water to a boil. Stir in baking soda until dissolved. Reduce heat to a simmer. Carefully drop dough balls into water and simmer until they puff and float, about 30 seconds to 1 minute. Using a slotted spoon, remove pretzel bites and transfer to baking sheet. Let air dry while simmering the remaining dough balls.
- 5.** Coat each pretzel bite with egg and sprinkle with salt. Bake until golden brown, about 15 to 20 minutes.
- 6.** Make the 2-Ingredient Queso Dip: In a slow cooker set to high, melt the cheese and salsa together, stirring occasionally, until warm and combined, about 1 hour.
- 7.** Make the Honey Dijon Pretzel Dip: In a medium bowl, whisk the mayonnaise, mustard, honey, and lemon together until combined.
- 8.** Serve pretzel bites with dips.

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