



Bratwurst Pretzel Dogs

with Creamy Poppy Seed Slaw



40-50min



2 Servings

Pretzel dogs make for such a delicious snack that we'll gladly eat them as a meal! Ready to bake pizza dough shaves off some major prep time, and it perfectly coils around the bratwurst. Whole grain mustard is a must for dipping, and a poppy seed cabbage slaw brings a creamy, cool crunch to complement the warm, chewy pretzel dogs.

What we send

- 1 lb pizza dough ⁴
- 12 oz pkg bratwurst
- ¼ oz baking soda
- ¼ oz caraway seeds
- 1 oz mayonnaise ^{1,3}
- ¼ oz poppy seeds
- 14 oz cabbage blend
- 1 oz whole-grain mustard

What you need

- 1 large egg yolk (save white for own use) ¹
- coarse salt
- apple cider vinegar (or red wine vinegar)
- sugar
- butter (optional) ²

Tools

- rimmed baking sheet
- parchment paper
- medium pot

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1300kcal, Fat 70g, Carbs 113g, Protein 47g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Set **pizza dough** aside to soften. Line a rimmed baking sheet with parchment paper.

In a medium pot, bring **3 cups water** to a boil over high heat.

Halve **sausages** lengthwise.



2. Assemble pretzel dogs

Cut **pizza dough** into 6 equal pieces, then roll each into a 12-inch rope.

Starting at one end of a **sausage piece**, wrap a dough rope around in a spiral, pressing dough onto itself to seal at each end. Repeat with remaining sausages and dough ropes.

To pot with boiling **water**, add **all of the baking soda**.



3. Boil pretzel dogs

Working in batches, using a large slotted strainer or spatula, carefully lower **dough** into **water** and boil for 30 seconds.

Transfer to prepared baking sheet. (If the pretzel dogs unravel, reshape them on the baking sheet.)



4. Bake pretzel dogs

Add **1 large egg yolk** to a small bowl; mix with **2 teaspoons water**. Brush over tops of **pretzel dogs**. Sprinkle with **coarse salt** and **caraway seeds**. Bake on center oven rack until pretzels are deeply browned and cooked through, 10-15 minutes.



5. Make slaw

Meanwhile, in a large bowl, mix **mayonnaise**, **2 teaspoons each of vinegar and sugar**, and **½ teaspoon poppyseeds**. Add **half of the cabbage blend** (save rest for own use); season to taste with **salt** and **pepper** and mix well.



6. Finish & serve

Remove **pretzels** from oven and brush with **1 tablespoon melted butter**, if desired. Serve **pretzel dogs** with **slaw** alongside and **mustard** for dipping. Enjoy!