



Bohemian Pilsner's Pretzel Soup

Creative twist on onion soup

- 3 bacon slices, halved
- 1 large yellow onion, peeled, sliced
- 1 red onion, peeled, sliced
- 1 Tablespoon unsalted butter or ghee
- 2 large cloves garlic, minced
- 2 teaspoons caraway seeds
- 1 (12 ounce) bottle Pilsner beer
- 1 Tablespoon whole grain mustard
- 1 Tablespoon all-natural ketchup
- 3 to 4 cups chicken stock, divided
- 1 beef bouillon cube
- 1/2 teaspoon ground black pepper
- 2 Tablespoons flour
- 1 cup old fashioned sauerkraut, drain, rinse
- 1/2 Tablespoon Worcestershire sauce

Baked Crusty Simple Soup Pretzels See attached recipe

Topping: Fine shredded Peppered Monterey Jack cheese as desired

Cook Bacon In large soup pot over medium heat fry bacon until crisp, about 10 minutes. Remove bacon; cool; cut or crumble into small pieces. Set aside.

Caramelize Onions: Toss sliced yellow and red onions with bacon drippings; cover pot; cook for about 10 minutes medium to soften. Add butter to onions; continue cooking uncovered over medium low to low heat for 15 to 20 minutes; stir occasionally. Add minced garlic and caraway seeds; cook for 5 minutes or onions are lightly caramelized.

Prepare Broth: Stir in beer, mustard, and ketchup; cook for 5 minutes. Add 3 cups chicken stock, bouillon cube, black pepper, and flour; stir until dissolves flour. Bring to a boil; reduce heat to simmer for 10 minutes.

Add Sauerkraut: Drain sauerkraut and rinse several times with cold water; squeeze out water; add sauerkraut and Worcestershire sauce to soup. Cook on medium heat for 5 to 10 minutes until hot. Season to taste as desired. Note: The soup will thicken as it cools; add ½ to 1 cup additional chicken stock for desired consistency. Set aside; prepare pretzels.

To Serve: Ladle hot soup into soup bowls; sprinkle the top of soup with 2 to 3 Tablespoons fine shredded cheese. If desired, top each serving with one baked pretzel. Serve remaining pretzels on the side for soup dipping. Serve 4 to 6



Crusty Simple Soup Pretzels

1-1/2 cups all-purpose flour

3/4 teaspoon salt

2-1/4 teaspoons baking powder

1 cup plain Greek yogurt

2 to 3 Tablespoons all-purpose flour (for rolling)

1 egg, lightly beaten

Toppings as desired: coarse salt; caraway seeds to taste

Preheat oven to 400 degrees F.

Prepare Dough: In large bowl, mix flour, salt, and baking powder. Add yogurt; mix until mixture forms a ball. Do not overmix.

Shape the Dough: Place dough on lightly floured surface. Shape into 8-inch circle. Cut dough into 12 equal pieces; roll each piece into 10 inch log.

If the dough is sticky, dust with a little flour. Place on silicone baking pad or parchment paper on cookie sheet. Shape into pretzel shapes.

Glaze and Bake Pretzels: Brush pretzels with lightly beaten egg; sprinkle with salt and caraway seeds as desired. Bake in preheated 400-degree F oven for 20 minutes or until golden brown. Yield: 12 pretzels

Pretzel recipe inspired by 2-Ingredient Dough Pretzels by Joey Firoben

Cook's Note: Self-Rising flour can be substituted for the flour, salt, and baking powder in the pretzel recipe. The pretzels are the perfect size to serve on the top of a small bowl of soup. The remainder of pretzels can be served on the side and used for dipping into the soup. If desired, pretzels can be prepared to be larger by making only 8 pretzels.

About the Recipe: This soup is full of flavor, combining caramelized onions, mustard, beer, caraway seeds, and old-fashioned sauerkraut. It's topped with shredded melting cheese and served with freshly baked pretzels.