MAINES

PAPER & FOOD SERVICE, INC.

Shilalie Pretzel

Ingredients **Yield: 12 Servings**

1/2 oz Active dry yeast
1/8 c. Warm Water (105 degrees)
1 1/3 c. Warm Water
1/3 c. Brown Sugar
5 c. Flour
t.t. Salt
2 oz. Guinness-Mustard or Cheese Dipping Sauce

Preparation Instructions:

1. Dissolve yeast in 1/8 c. warm water in mixing bowl.
2. Add brown sugar, flour and remaining water.
3. Beat until smooth. Remove from bowl and knead until smooth and elastic.
4. Scale dough into 4 1/2 ounce portions. Place on sheet pan and cover with film wrap. Let proof 1/2 hour.
5. Roll dough with your hands to form pencil shape. Then sprinkle with salt and roll again.
6. Cut dough into 2 equal parts. Place in double fryer basket and fry until a deep brown.
7. Serve with dipping sauce

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Active dry yeast	Fleischman	**389945**	1/2 oz.	$0.07
Brown Sugar	Domino	**380150**	1/3 c.	$0.32
Flour	Gold Medal	**381231**	5 c.	$0.80
Salt	Cargill	**340620**	t.t.	$0.02
Dipping Sauce		**See Recipe**	2 oz.	$2.16

Recipe Cost	$3.37
Portion Cost	$0.28

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
$1.95	$0.28	$1.67	14.36%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
$2.95	$0.28	$2.67	9.49%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
$3.95	$0.28	$3.67	7.09%