



RECIPE BASKET

Pretzel Dogs with Raspberry Honey Mustard

1½ cups warm water
1 package active dry yeast
1 tablespoon brown sugar
1 teaspoon salt
1 tablespoon melted butter
3¾-4 cups flour
Coarse salt for sprinkling
½ cup baking soda
9 cups water
D&Co. Kitchen Raspberry Honey Mustard

Dissolve yeast in warm water, add brown sugar, salt and melted butter. Add flour 1 cup at a time until dough is not sticky, but not too stiff. Turn onto floured surface and knead for 3 minutes before shaping into a ball. Cover with plastic wrap for 10 minutes. Meanwhile bring water and baking soda to a boil. Separate dough into 1/3 cup sections. Roll the dough ball into a 12" rope and wrap each hot dog, pinching the dough to hide ends. Drop the wrapped hot dogs into the boiling water for 20 seconds. Remove with slotted spatula onto a parchment paper covered baking sheet. Sprinkle with coarse salt. Bake in oven preheated to 400 degrees Fahrenheit for 15 minutes or until golden brown. Dip Pretzel Dogs in D&Co. Kitchen Raspberry Honey Mustard.



RECIPE BASKET

Pretzel Crusted Raspberry Honey Mustard Chicken

Ingredients:

One 13.5-ounce jar D&Co. Kitchen Raspberry Honey Mustard Dip
1½ pounds chicken cutlets
4 cups pretzels, crushed
½ cup Parmesan cheese, grated
2 pints fresh raspberries
4 small heads artisan lettuce
1 tablespoon hot water

Directions:

In a bowl, combine D&Co. Kitchen Raspberry Honey Mustard Dip and chicken. Reserve ¼ cup of dip to use for glaze. Cover and refrigerate 2-4 hours.

Take chicken from refrigerator and set aside. Preheat oven to 425° F. Crush pretzels in food processor. There will likely be a few larger pieces of pretzel remaining. That's OK! Combine crushed pretzels and grated cheese in shallow container.

Remove chicken from marinade and dredge in pretzel and cheese mixture, coating on all sides. Place on baking sheet covered with foil. Repeat process for each cutlet. Bake for 15 minutes or until pretzels are crisp and juices from chicken run clear.

While chicken bakes, wash and cut lettuce and arrange on plates. Place each chicken cutlet on a bed of lettuce and garnish with fresh raspberries.

Whisk remaining ¼ cup Raspberry Honey Mustard Dip with hot water. Drizzle over top of chicken and lettuce.