

1. Preheat oven to 425.
2. Place water, flour, sugar & yeast in a large bowl.
3. Mix and knead dough for 5 to 10 minutes.
4. (Add 2 TBS of flour after a few minutes if needed).
5. Turn dough onto a lightly floured surface.
6. Divide into 8 balls.
7. Roll each ball out into 20-inch ropes and form into pretzel shape.
8. In a large sauce pan, bring water and baking soda to a boil.
9. Drop pretzels into water 2 at a time, boil for 10-15 seconds.
10. Remove with slotted spoons and drain on paper towels.
11. Place pretzles on a greased baking sheet and bake at 425 for 8-10 minutes or until golden brown.
12. Spritz or lightly brush with water.
13. Sprinkle with salt and Enjoy!