



STONE ANGEL BREWING CO.
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Redhanded Pretzels

If only they went with beer.



Ingredients

- 1.5 cups / 12oz Redhanded
- 3 tsp Barley Malt Syrup
- 2.5 tsp of Dry Active Yeast
- 2.5 tbsp Butter
- 2.5 tsp Salt
- 3.5 cups bread Flour
- Egg wash – 1 egg and a tbsp of water

Heat beer, barley malt syrup, and butter to 110F (no higher than 115) while stirring. Cool if necessary.

Put yeast in mixer bowl. And add the beer, barley malt syrup, and butter mixture.

Let sit 5-10 minutes until nice and bubbly.

Start adding flour, halfway through add salt.

Mixer on low to start, low to medium once incorporated for 6-8 minutes. Should be slightly tacky not sticky. Add more beer or flour to adjust if necessary.

Add to greased bowl, cover tightly. Let rise 1-3 hours in warm place. Will have doubled in size and be light and puffy. Punch down.

Shape pretzel and freeze if making extra

To 10 cups water add 2/3 cup baking soda, stir together, and bring to a boil. Drop pretzel into boil, cook for 30 seconds.

Add eggwash and coarse sea salt to pretzel before arranging on pan for oven. Bake at 400F until deep brown in colour. Rotate so bottoms don't burn.

You might need to reshape slightly on the pan.



Nocturne Beer Mustard

Prepare a week in advance for best results



Ingredients

- ¼ cup / 50g yellow mustard seeds
- ¼ cup / 50g black mustard seeds
- ¾ cup / 180ml Nocturne
- ¼ cup / 60ml apple cider vinegar
- 2 tbsp honey
- 2 tbsp firmly packed dark brown sugar
- 2 large garlic cloves, smashed
- 1 bay leaf
- 2 tsps fine sea salt
- ½ tsp freshly ground pepper
- ½ to 1 tsp turmeric for colour (optional)

Put the yellow and black mustard seeds in a nonreactive bowl and pour in ½ cup (120ml) of the beer. Push the mustard seeds down to completely submerge them into the beer, cover, and refrigerate for 24 hours.

Combine the remaining ¼ cup (60ml) of beer, vinegar, honey, brown sugar, garlic, bay leaf, salt, and pepper in a small saucepan. Bring the mixture to a boil over medium-high heat, stirring to dissolve the honey and sugar. Boil for 1 minute, and then immediately remove the pan from the heat and cool the liquid to room temperature. Discard the garlic and the bay leaf and pour the liquid into a blender.

Add the plumped mustard seeds and blend for a while until about half the seeds are ground, the rest remain whole and the mustard is thickened to the desired consistency.

Add turmeric powder if you desire a more golden colour.

Put the mustard in a mason jar, seal firmly with lid, and refrigerate for at least 3 days, and preferably 1 week before serving

After about 3 weeks, the mustard will be in its prime. It will keep refrigerated for several months. If the mustard becomes too thick, add more beer to thin it out.

Serve with Redhanded Pretzels.