PRETZELS

Continued from Page 1B

Also, to help the pretzels later brown in the oven, the boiling water is made alkaline. Traditionally, this was achieved with lye, a substance you probably won't have on hand unless you live in a Grimms' fairy tale. Instead, we'll use baking soda, about a 16-to-1 ratio. That means for four cups of water you'll add a quarter cup of baking soda.

Put on the finishing touches

Once the pretzels are boiled, they can be brushed with or dipped fully in an egg wash (beaten raw egg mixed with a splash of water). This is not necessary, but it gives the pretzels a nice sheen. Also, if you're dusting the pretzels with salt, the egg wash helps it

stick. A word about salt: Big crystals, like those found in coarse sea salt or most kosher salt, give a lovely crunch while bringing out the flavor of the pretzel itself.

A sweet variation

If you prefer sweet pretzels to savory, my advice is to go with the egg wash but ixnay on the alt-say. Bake them as per usual, but when they come out of the oven, brush them with melted butter and sprinkle liberally with cinnamon sugar (I know you know this, but, that's just four parts granulated sugar to one part ground cinnamon).

Finally, bake — and eat — the pretzels

Regardless of your sweet versus savory predilections, bake your pretzels on the parchment-covered sheet tray in a hot oven (425F) until they're very brown, about 10 to 15 minutes. Let them cool and then devour them



After the pieces are cut and cover with plastic wrap, one by one is stretched to about 18-20 inches for each soft pretzel.

like a peckish marmoset.

SOFT PRETZELS

Prep time: 15 minutes plus 60 minutes fermentation Baking time: 12 to 14 minutes Makes 10 (3-ounce) pretzels

- 3 3/4 cups all-purpose flour, plus more as needed
- 2 1/4 teaspoons active dry yeast (1 package)
- 1 tablespoon brown sugar 1 1/2 teaspoons kosher salt
- 2 tablespoons salted butter, melted
- 1 1/2 cups warm water (115- to 120F)
- 1/4 cup baking soda (adjust if you have more or less than 4 cups water)
- 1 egg, whisked with 1 tablespoon water Coarse salt as needed (optional)

Step 1: In the bowl of a stand mixer fitted with a dough hook combine 3 3/4 cups flour, 2 1/4 teaspoons yeast, 1 tablespoon brown sugar, 1 1/2 teaspoons salt, 2 tablespoons melted butter and 1 1/2 cups warm water.

Step 2: Mix on medium speed for 4 to 5 minutes, until dough is fairly smooth and pulls away from the sides of the bowl. If it sticks to the bottom, add more flour, a tablespoon at a time, until it pulls away.

Step 3: Lightly dust a clean surface with flour. Transfer dough from bowl to floured surface and knead briefly to form a smooth ball; if it's too sticky add a tiny bit more flour, but you don't want it too dry. Place inside a clean bowl that's been coated

lightly with nonstick spray. Cover bowl with plastic and leave in a warm place until dough roughly doubles in size, about an hour.

Step 4: When the dough has doubled, punch it down to remove carbon dioxide gas. Divide dough into 10 pieces - roughly 3 ounces each - and cover with plastic until shaping.

Step 5: Using both hands, roll out one dough piece into a thin rope roughly 18- to 24-inches long. Drag rope into a circle with the two ends crossed about an inch or two from the ends. Fold crossed ends back onto the opposite side of the circle, pressing down lightly to make sure they stick. Place onto a parchment-covered baking sheet and repeat with

remaining pieces. (If, upon shaping, your pretzels continue to proof, don't panic. A fat pretzel is still a yummy pretzel. Or, if they've proofed so much that they look more like knotted Kaiser rolls, remember that pretzel buns

are all the rage these days.) Step 6: Preheat oven to 425F. In a heavy bottomed saucepan, pour in enough cold water so that it is about 3- to 4-inches deep, keeping track of the total number of cups. Bring to a boil over high heat. For every cup of water, add 1 tablespoon baking soda, sprinkling it in carefully, as soda will cause water to foam up. Boil pretzels — as many at a time as will fit comfortably in your

pan without touching — for

30 seconds, then carefully transfer back to the parchment-lined baking sheet. If pretzels sink, you can keep them afloat with a spatula if need be so they don't stick to the pan.

Step 7: Coat boiled pretzels in egg wash by brushing or dunking both sides, then sprinkle with coarse salt.

Step 8: Bake until golden brown, about 12 to 14 minutes. Cool on a wire rack, then gobble ravenously.

VARIATION

For sweet pretzels, omit coarse salt. After baking and cooling, brush pretzels with melted butter and sprinkle with cinnamon sugar.

VISIT BAKER'S MOST INTERESTING STORE Store is open 24 hours

Take out and Catering is Available. 515 Campbell Street Baker City 541-523-4318





MICHAEL *541-786-8463*

M. Curtiss PN-7077A CCB# 183649

A CERTIFIED MASTER ARBORIST









When your computer is in despair



OUTSTANDING **COMPUTER REPAIR**

Fast and Reliable

MOBILE COMPUTER SUPPORT DALE BOGARDUS 541-297-5831



Home & Auto go together. Like you & a good neighbor.

Some things in life just go together. Like home and auto insurance from State Farm^{*}. And you with a good neighbor to help life go right. Save time and money.

CALL ME TODAY.



Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties SSIFIED

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

Answer to Previous Puzzle

F I E

A M I

IGOR SCOLD

MAC

19 201, to

22 John, in

Claudius

Glasgow

(2 wds.)

23 Not much

24 Summon

25 Fish story

27 Ballpark

figures

On-Line:

www.lagrandeobserver.com www.bakercityherald.com

36 Name

39 Wordplay

41 Hung freely

40 Refusal

45 Lower

49 Fluency

50 Before to

bards

51 Inspected

prices

53 Mouser

52 Increase, as

37 Mind

Email:

A P E

BAN

OKRA

CHOOSY

LEAFED

OTCBS

HERON

Classifieds@lagrandeobserver.com Classifieds@bakercityherald.com

110 Announcements

TUESDAY, MAY 4, 2021

CROSSWORD PUZZLER

ACROSS

- "- Lisa" Pick pears
- "Yo!"
- 12 Found a roost
- 13 Nudge forward 14 When Paris sizzles
- 15 Pulled apart
- 16 Police station
- 18 Forces 20 Quick -

bunny

- 21 Breeze through Undamaged in
- any way

- 30 Ewe's plaint
- Meditation practice
- 34 Choose
- 35 Six games, in

tennis

15

18

- Lunar valley

40

- 26 Handbag brand
- 29 Neon, e.g.
- 31 Not include

- Muses 4 Draw

13

16

54 Fresh 55 Stalk

DOWN

- 1 Antony or Chagall
- 2 Refrigerator stick
- Number of
- Madras money
- 6 Makes a faux

49

52

5-4-21

7 Long time 8 Nut trees

ONS

- 11 Still
- 9 Domestic bird 10 List shortener

A|B|A|S|E

ROMAN

CAPRI

E T N A

A H A M D L A R V A E

UKE

HOSTA MUCH

L I D

A L S S E E

IANOS

- 17 Einstein's "is"

- 28 Radio -Music Hall 29 Come down with

26 Gunk

- 32 Final letter 33 Doubles 35 Displayed
- 36 Winery cask 38 Cooper's channel
- 39 Rice field 41 Took a straw
- 42 Café au 43 To be, to Brutus
- 44 Judge 45 Holiday mo.
- 46 Mouths, in zoology 47 Rainy 48 Response on

deck

110 Announcements

To Place a Classified Ad

Please email your contact information and the content to be included in the ad to:

classifieds@bakercityherald.com

If you are unable to email please call: (541) 523-3673

Deadline for Classified Ads 8:30 AM one day prior to publication



110 Announcements

THE DEADLINE for placing a CLASSIFIED AD is **8:30 A.M. BEFORE PUBLICATION** Publication Days: Tuesday,Thursday,Saturday



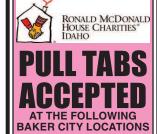
VOLUNTEER doing what you love!

Volunteering is so rewarding

and a great way to contribute to your community. you would like to volunteer a little, a lot, or once in awhile, go to www.gohospice.com and fill out a volunteer application If you need assistance contact:

Lori at 541.524.7688

110 Announcements

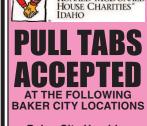


- **Black's Distributing**
- Baker Elk's Lodge
- Haines Sell-Rite

Salvation Army

Idle Hour

- **Ryder Bros**
- Little Bagel Shop Baker City Fire Dept.



Baker City Herald Dollar Tree

Main Event Lefty's Tap House

Check out our website, www lagrandeobserver.com

Group Meetings AL-ANON, Cove. Keep coming back. Mondays, 7-8pm. Calvary

AA MEETINGS Wednesday Nights, 7-8:15pm. Fort Union Grange Hall, corner of McAlister & Gekeler Lanes

For more info, call 541-786-1222

Baptist Church. 707 Main, Cove.

Faith Lutheran Church. 12th & Gekeler, La Grande. 541-786-2051

Classifieds get results **NARCOTICS ANONYMOUS**

Baker City Drug Problem? We can

AL-ANON Attitude of Gratitude Wednesdays, 12:15-1:30pm.

Monday, Thursday, & Friday at 8pm. Episcopal Church 2177 First St.

help! Narcotics Anonymous

Phone: 541-805-2229 www.neo-na.org

Check out our classified ads.

Thursday: 8:30 am Wednesday Saturday: 8:30 am Friday

2 Days Prior to **Publication Date** VISA

DISPLAY ADS:

DEADLINES: LINE ADS: Tuesday: 8:30am Monday



Drive Safely. The Way to Go.

Transportation Safety — ODOT

114 Self-Help