

## These Pretzel Bombs Stuffed with Brisket and Beer Cheese Are Irresistible

Smoked Brisket & Beer Cheese Pretzel Bombs



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb smoked brisket, shredded
- 1 cup beer cheese dip (store-bought or homemade)
- 1 can refrigerated biscuit dough
- ... cup baking soda
- 1 egg, beaten
- Sea salt (for topping)

#### Ingredient Notes & Swaps:

**Brisket:** Use leftover smoked brisket or pick some up from your local BBQ joint.

**Beer Cheese:** Homemade gives you control over flavor and texture-try sharp cheddar and your favorite lager.

**Biscuit Dough:** Any standard-size refrigerated biscuits will work. Avoid flaky layers-they split too easily.

**Sea Salt:** Adds that signature pretzel top-don't skip it!

#### Step-by-Step Instructions:

**Preheat the Oven**Set your oven to 375°F and line a baking sheet with parchment paper.

**Make the Filling**In a mixing bowl, combine shredded smoked brisket and beer cheese dip. Stir until evenly mixed.

**Prepare the Dough**Open the biscuit dough and flatten each biscuit. Cut into quarters to form smaller squares.

**Fill & Seal**Place a spoonful of brisket and cheese mixture in the center of each dough square. Fold

the edges up and pinch to seal, forming a ball.

**Pretzel Bath**Dissolve baking soda in 1 cup of hot water. Dip each dough ball into the solution briefly, then place on the baking sheet.

**Brush & Salt**Brush each ball with beaten egg and sprinkle with sea salt.

**Bake**Bake for 15-20 minutes, or until golden brown and puffed.

**Serve Warm**Best enjoyed hot out of the oven. Serve with extra beer cheese for dipping if you're feeling extra.

**Tips for Success:**

**Seal tightly:** Make sure there are no gaps or the cheese might leak.

**Use parchment or a silicone mat:** It keeps the pretzel bombs from sticking and makes cleanup easy.

**Reheat like a pro:** These are best fresh, but can be revived in the oven or air fryer at 350°F for 5-7 minutes.

**Serving Suggestions & Pairings:**

Beer Cheese Dip - double the cheese, double the fun

Crockpot Nacho Dip - creamy, beefy, and addictive

Dorito Casserole - cheesy, crunchy main dish magic

Sheet Pan Quesadillas - for a full snack table spread

Chicken Enchiladas - rich and satisfying side-by-side dish

**Storage & Leftovers:**

**Fridge:** Store in an airtight container for up to 3 days.

**Reheat:** Use the oven or air fryer to re-crisp.

**Freezer-Friendly:** Freeze unbaked bombs on a tray, then store in a bag. Bake from frozen, adding 5-8 minutes.

**More Recipes You'll Love:**

## DIRECTIONS

1. **Preheat the :** OvenSet your oven to 375°F and line a baking sheet with parchment paper.
2. **Make the :** FillingIn a mixing bowl, combine shredded smoked brisket and beer cheese dip. Stir until evenly mixed.
3. **Prepare the :** DoughOpen the biscuit dough and flatten each biscuit. Cut into quarters to form smaller squares.
4. **Fill & :** SealPlace a spoonful of brisket and cheese mixture in the center of each dough square. Fold the edges up and pinch to seal, forming a ball.
5. **Pretzel :** BathDissolve baking soda in 1 cup of hot water. Dip each dough ball into the solution briefly, then place on the baking sheet.
6. **Brush & :** SaltBrush each ball with beaten egg and sprinkle with sea salt.
7. **Bake:** Bake for 15-20 minutes, or until golden brown and puffed.
8. **Serve :** WarmBest enjoyed hot out of the oven. Serve with extra beer cheese for dipping if you're feeling extra.
9. **Tips for Success:** Seal tightly: Make sure there are no gaps or the cheese might leak.
10. **Use parchment or a silicone mat:** It keeps the pretzel bombs from sticking and makes cleanup easy.
11. **Reheat like a pro:** These are best fresh, but can be revived in the oven or air fryer at 350°F for 5-7 minutes.
12. **Serving Suggestions & Pairings:** These bombs are amazing on their own but pair perfectly with:

13. Beer : Cheese Dip - double the cheese, double the fun
14. Crockpot : Nacho Dip - creamy, beefy, and addictive
15. Dorito : Casserole - cheesy, crunchy main dish magic
16. Sheet : Pan Quesadillas - for a full snack table spread
17. Chicken : Enchiladas - rich and satisfying side-by-side dish
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
19. Reheat: Use the oven or air fryer to re-crisp.
20. Freezer-: Friendly: Freeze unbaked bombs on a tray, then store in a bag. Bake from frozen, adding 5-8 minutes.
21. More Recipes You'll Love: For more cheesy, meaty, bite-sized comfort food, check out:
22. Beer : Cheese Dip - creamy, tangy, and perfect for dipping
23. Dorito : Casserole - bold and family-approved
24. Crockpot : Nacho Dip - your new favorite party essential
25. Sheet : Pan Quesadillas - ideal for feeding a crew

## SWAPS & NOTES

& Swaps Brisket: Use leftover smoked brisket or pick some up from your local BBQ joint.

Beer Cheese: Homemade gives you control over flavor and texture-try sharp cheddar and your favorite lager.

Biscuit Dough: Any standard-size refrigerated biscuits will work.

Avoid flaky layers-they split too easily.

## TIPS FOR SUCCESS

Seal tightly: Make sure there are no gaps or the cheese might leak.

Use parchment or a silicone mat: It keeps the pretzel bombs from sticking and makes cleanup easy.

Reheat like a pro: These are best fresh, but can be revived in the oven or air fryer at 350°F for 5-7 minutes.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-pretzel-bombs-stuffed-with-brisket-and-beer-cheese-are-irresistible/>