

These Brisket Beer Cheese Pretzel Bombs Are Meaty, Cheesy, and Irresistible

Ready to blow some minds at your next party or game day spread? These



OVEN
375°F

TIME
18 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 lb smoked brisket, shredded

1 cup beer cheese dip

1 can refrigerated biscuit dough

1/4 cup baking soda

1 egg, beaten

Sea salt, for sprinkling

Optional: chopped chives for garnish

Notes & Swaps:

Brisket: Leftover smoked brisket works beautifully. Pulled pork or shredded rotisserie chicken are great substitutions.

Beer Cheese: Use your favorite homemade or store-bought version. Or make your own using this [Beer Cheese Dip](#) recipe.

Biscuit Dough: Refrigerated biscuits save time. Crescent roll dough or pizza dough also work.

Garnish: Chopped chives, parsley, or a sprinkle of smoked paprika add visual appeal and flavor.

Instructions:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

Mix filling: In a bowl, combine shredded brisket and beer cheese dip until well mixed.

Prepare dough: Separate biscuit dough pieces and roll each into a flat round. Place a spoonful of brisket filling in the center.

Seal: Fold dough over filling and pinch edges

together tightly to form a ball.

Pretzel bath: In a small pot, bring a few cups of water to a boil. Add baking soda and stir. Drop each filled dough ball into the boiling water for 30 seconds, then remove with a slotted spoon and place on the prepared baking sheet.

Egg wash: Brush each bomb with beaten egg and sprinkle with sea salt.

Bake for 15-18 minutes, or until golden brown.

Serve hot, garnished with chives if desired.

Tips for Success:

Seal tightly to avoid leakage while baking.

Use cold dough for easier handling.

Pretzel bath is key: The baking soda water gives them that signature golden color and chew.

Serve fresh: These are best right out of the oven-melty cheese and all.

Serving Suggestions & Pairings:

A side of extra Beer Cheese Dip for dunking.

Totchos to keep the bold, cheesy theme going.

Sheet Pan Quesadillas for a flavor-packed Tex-Mex side.

Crockpot Nacho Dip for your slow cooker snack table.

Blueberry Lemonade to balance the richness with a sweet, tart refreshment.

Storage & Leftovers:

Store in an airtight container in the fridge for up to 3 days.

Reheat in a 350°F oven for 5-7 minutes or until warm and crispy again.

DIRECTIONS

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. **Mix filling:** In a bowl, combine shredded brisket and beer cheese dip until well mixed.
3. **Prepare dough:** Separate biscuit dough pieces and roll each into a flat round. Place a spoonful of brisket filling in the center.
4. **Seal:** Fold dough over filling and pinch edges together tightly to form a ball.
5. **Pretzel bath:** In a small pot, bring a few cups of water to a boil. Add baking soda and stir. Drop each filled dough ball into the boiling water for 30 seconds, then remove with a slotted spoon and place on the prepared baking sheet.
6. **Egg wash:** Brush each bomb with beaten egg and sprinkle with sea salt.
7. Bake for 15-18 minutes, or until golden brown.
8. Serve hot, garnished with chives if desired.
9. **Tips for Success:** Seal tightly to avoid leakage while baking.
10. Use cold dough for easier handling.
11. **Pretzel bath is key:** The baking soda water gives them that signature golden color and chew.
12. **Serve fresh:** These are best right out of the oven-melty cheese and all.
13. **Serving Suggestions & Pairings:** These pretzel bombs are great as a snack board centerpiece or hearty finger food. Pair them with:
14. A side of extra : Beer Cheese Dip for dunking.
15. Totchos to keep the bold, cheesy theme going.

16. Sheet : Pan Quesadillas for a flavor-packed Tex-Mex side.
17. Crockpot : Nacho Dip for your slow cooker snack table.
18. Blueberry : Lemonade to balance the richness with a sweet, tart refreshment.
19. Storage & Leftovers: Store in an airtight container in the fridge for up to 3 days.
20. Reheat in a 350°F oven for 5-7 minutes or until warm and crispy again.
21. Freeze before baking (after the pretzel bath) and bake directly from frozen for about 20-25 minutes.
22. More Recipes You'll Love: Beer Cheese Dip - The dip that started it all.
23. Totchos - A cheesy, crunchy, satisfying snack.
24. Sheet : Pan Quesadillas - Great for feeding a hungry crew.
25. Crockpot : Nacho Dip - Slow-cooked, cheesy perfection.

SWAPS & NOTES

& Swaps Brisket : Leftover smoked brisket works beautifully.
Pulled pork or shredded rotisserie chicken are great substitutions.

Beer Cheese : Use your favorite homemade or store-bought version.
Or make your own using this Beer Cheese Dip recipe.

TIPS FOR SUCCESS

Seal tightly to avoid leakage while baking.

Pretzel bath is key : The baking soda water gives them that signature golden color and chew.

Serve fresh : These are best right out of the oven-melty cheese and all.

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

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