

These Brisket Pretzel Bombs Are Loaded with Beer Cheese and Game Day Flavor

Smoked Brisket & Beer Cheese Pretzel Bombs



OVEN
375°F

TIME
15 min

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INGREDIENTS

- 1 lb smoked brisket, shredded
- 1 cup beer cheese
- 1 can refrigerated biscuit dough
- 1/4 cup baking soda
- 2 cups warm water
- Sea salt

Ingredient Notes & Swaps:

Smoked Brisket: Use leftover brisket or deli-style if you're short on time.

Beer Cheese: Make your own or use store-bought-just make sure it's thick enough to scoop.

Biscuit Dough: Crescent roll dough or pizza dough can be subbed if needed.

Sea Salt: Coarse sea salt or pretzel salt works best for topping.

Instructions:

Preheat oven to 375°F and line a baking sheet with parchment paper.

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

Prep the dough: Roll out biscuit dough on a floured surface and cut into squares large enough to hold 1 tablespoon of filling.

Fill and seal: Place a spoonful of brisket and cheese in the center of each square. Fold up the edges and pinch tightly to seal into a ball.

Pretzel bath: In a separate bowl, dissolve baking

soda in warm water. Dip each dough ball into the solution for a few seconds.

Top and bake: Place dipped balls on the baking sheet and sprinkle with sea salt. Bake for 12-15 minutes, or until golden brown.

Serve hot, with extra beer cheese or mustard on the side if desired.

Tips for Success:

Seal well: Pinch the seams tightly so the filling doesn't leak.

Don't skip the baking soda dip: This step gives the bombs their classic pretzel finish.

Use cold filling: If your cheese and brisket are chilled, they'll be easier to wrap in the dough.

Want a crispy top? Brush with a little butter right before serving.

Serving Suggestions & Pairings:

Dip them into Beer Cheese Dip for double the indulgence.

Serve with Crockpot Nacho Dip for creamy contrast.

Add a side of Sheet Pan Quesadillas for a variety of melty textures.

Bring out the Totchos for ultimate crispy-meets-goopy satisfaction.

Go full-on comfort mode with Dorito Casserole.

Storage & Leftovers:

Fridge: Store cooled pretzel bombs in an airtight container for up to 3 days.

Reheat: Bake at 350°F for 8-10 minutes or air fry to restore crispness.

Freeze: Freeze before baking for a make-ahead option—just bake from frozen, adding 5-7 extra minutes.

More Recipes You'll Love:

DIRECTIONS

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2. Mix the filling: In a bowl, combine the shredded brisket and beer cheese until evenly mixed.
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7. Serve hot, with extra beer cheese or mustard on the side if desired.
8. **Tips for Success:** Seal well: Pinch the seams tightly so the filling doesn't leak.
9. **Don't skip the baking soda dip:** This step gives the bombs their classic pretzel finish.
10. **Use cold filling:** If your cheese and brisket are chilled, they'll be easier to wrap in the dough.
11. **Want a crispy top?** Brush with a little butter right before serving.
12. **Serving Suggestions & Pairings:** These pretzel bombs shine on an appetizer tray or party platter. Pair them with cheesy, spicy, and crunchy companions:
13. **Dip them into :** Beer Cheese Dip for double the indulgence.

14. Serve with : Crockpot Nacho Dip for creamy contrast.
15. Add a side of : Sheet Pan Quesadillas for a variety of melty textures.
16. Bring out the : Totchos for ultimate crispy-meets-goopy satisfaction.
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21. More Recipes You'll Love: Beer Cheese Dip - Rich and creamy with a hoppy kick.
22. Crockpot : Nacho Dip - A cheesy party classic.
23. Totchos - Crispy, loaded, and crowd-friendly.
24. Sheet : Pan Quesadillas - Easy and melty for your next feast.
25. Dorito : Casserole - Cheesy crunch in every bite.

SWAPS & NOTES

& Swaps Smoked Brisket : Use leftover brisket or deli-style if you're short on time.

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

Original recipe: <https://chefmaniac.com/these-brisket-pretzel-bombs-are-loaded-with-beer-cheese-and-game-day-flavor/>