

Bacon-Stuffed Pretzel Bites with Homemade Beer Cheese: The Ultimate Appetizer

Bacon-Stuffed Pretzel Bites with Beer Cheese



OVEN
375°F

TIME
15-20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 package of refrigerated biscuit dough (8 biscuits) 1 cup of shredded cheddar cheese (for stuffing) 8 slices of cooked bacon, chopped

DIRECTIONS

1. Steps for the : Recipe
2. Prep the : Oven & Dough:
3. Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper to prevent sticking. Take each biscuit dough from the package and flatten it out with your hands into a rough circle, about 4-5 inches in diameter.
4. Stuff the : Bites:
5. In the center of each flattened biscuit dough, place about 1-2 tablespoons of shredded cheddar cheese (for stuffing) and a generous spoonful of the chopped bacon.
6. Seal and : Shape:
7. Carefully fold the edges of the dough over the filling, bringing them together at the top to completely enclose the cheese and bacon. Pinch the edges firmly to seal the dough, forming a neat ball. Repeat with the remaining biscuits.
8. Bake the : Pretzel Bites:
9. Place the stuffed pretzel bites seam-side down on your prepared baking sheet. Bake in the preheated oven for 15-20 minutes, or until the pretzel bites are golden brown and cooked through. They should look puffy and inviting.
10. Make the : Beer Cheese:
11. While the pretzel bites are baking, prepare your beer cheese. In a medium saucepan, heat the beer over medium heat until it begins to simmer gently.
12. Thicken the : Cheese Sauce:
13. In a separate bowl, toss the 2 cups of shredded sharp cheddar cheese with the 2 tablespoons of flour. This

helps prevent the cheese from clumping and creates a smoother sauce. Gradually add the floured cheese mixture to the simmering beer, a handful at a time, stirring constantly with a whisk or wooden spoon. Continue stirring until the cheese is completely melted and the sauce is smooth and creamy.

14. Season the : Beer Cheese:
15. Stir in the garlic powder, onion powder, paprika, and season with salt and pepper to taste. Remove from heat.
16. Serve & : Enjoy:
17. Once the bacon-stuffed pretzel bites are out of the oven, serve them immediately with the warm beer cheese for dipping. Get ready for an explosion of flavor!

SWAPS & NOTES

Biscuit Dough: While biscuit dough is a fantastic shortcut, you could also use store-bought pizza dough or even homemade pretzel dough if you're feeling ambitious.

Bacon: Feel free to adjust the amount of bacon to your liking.

Turkey bacon can be used for a lighter option.

Cheese for Stuffing: Any good melting cheese like Monterey Jack, Colby, or a Mexican blend would work well inside the pretzel bites.

TIPS FOR SUCCESS

Don't Overfill: Be careful not to overfill the biscuit dough, or it will be difficult to seal the bites properly, leading to cheesy, bacon-y leaks.

Seal Tightly: Pinch the edges of the dough firmly to ensure a good seal.

This keeps all that delicious filling locked inside.

Whisk Constantly: When making the beer cheese, continuous whisking is key to a smooth, lump-free sauce.

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-pretzel-bites-with-homemade-beer-cheese-the-ultimate-appetizer/>