



# BRISKET BEER CHEESE PRETZEL

## OUTLAW BBQ SMOKEHOUSE

1300 N Main Street  
Hempstead, MD 21074



## CREATED BY

Steve & Leah Rogers

## INGREDIENTS

Pretzel Dough Sheet  
Sliced Smoked Brisket Point Meat  
Shredded Cheddar Cheese  
BBQ Sauce  
JTM Beer Cheese Sauce  
Jalapeño Rings

## DESCRIPTION

Brisket Stuffed Pretzel with Beer Cheese Sauce

## INSTRUCTIONS

1. Roll out Pretzel Dough 1/4 inch Thick 12" Round
2. Sprinkle a layer of Shredded Cheddar in the center
3. Take Cold Sliced Smoked Brisket Point Meat and Break into Chunks
4. Place Smoked Brisket Pieces on top of Shredded Cheddar Cheese Bed
5. Pour BBQ Sauce Over The Brisket
6. Top with JTM Beer Cheese Sauce
7. Top with Jalapeño Rings
8. Fold Both Sides of Pretzel Dough to Cover Pretzel with 2 Layers
9. Score Top Layer in Criss Cross Pattern
10. Spray with Baking Soda Water and Top with Salt
11. Bake Until Golden

**J.T.M. Food Group**

200 Sales Avenue • Harrison, OH 45030 • 800.626.2308 • [jtmfoodgroup.com](http://jtmfoodgroup.com)