



PRETZELWORX

RECIPE & MENU INSPIRATION

Beyond the TWIST.

Recipes, dips & fresh menu ideas.
Plenty to bring to the table.

“Dip. Share. Repeat.”

CANADIAN OWNED & OPERATED





PRETZELWORX

A shorter menu. More possibilities.

Familiar flavours. Simple builds.
A Bavarian twist for every service.

INSIDE THE TWIST

03 Classics & Favourites

07 Savoury Favourites

13 Five Signature Dips

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Allergen note

Our pretzels contain wheat and dairy (butter) and are made in a nut-free facility. Added ingredients in these recipes carry their own allergens.

Recipe development edition. Quantities and cook times are starting points for kitchen trials. Follow product pack instructions. Images are illustrative serving concepts.



PRETZELWORX

INSIDE THIS SECTION

CLASSICS & FAVOURITES

Classic Bavarian Pretzel

Jam + Pretzel Bites

Giant Pretzel Charcuterie Board

*"A classic pretzel.
An easy win."*

*Classic Bavarian
Pretzel*



*Jam +
Pretzel Bites*



*Giant Pretzel
Charcuterie Board*





CLASSICS & FAVOURITES

Classic Bavarian Pretzel

1 PRETZEL

INGREDIENTS

1 Pretzelworx 5 oz twist

30 ml wholegrain mustard or warm cheese dip

Coarse pretzel salt, if desired

*“A classic with
a crisp lager or pilsner.”*

METHOD

1. Warm the pretzel according to pack instructions.
2. Serve whole with mustard or warm cheese dip alongside.

Tip: The simplest presentation is often the strongest: one pretzel, one dip, served hot.

CLASSICS & FAVOURITES

Jam + Pretzel Bites

2 SNACK PORTIONS

INGREDIENTS

200 g Pretzelworx bites
60 g strawberry or raspberry jam
10 g melted butter, optional

METHOD

1. Warm bites according to pack instructions.
2. Brush lightly with butter, if using. Spoon the jam into a small dipping bowl.
3. Serve the warm bites with jam alongside.

Tip: Offer two jams so guests can find their favourite.

*“A little jam.
A lot to love.”*





CLASSICS & FAVOURITES

Giant Pretzel Charcuterie Board

4-6 SHARING PORTIONS

*“Made to share
with good friends.”*

INGREDIENTS

1 Pretzelworx 16 oz giant twist
100 g Pretzelworx bites, optional
200 g assorted cured meats
200 g assorted cheeses
150 g grapes and berries
100 g pickles and olives
60 ml wholegrain mustard + 60 ml cheese dip

METHOD

1. Warm the giant twist and bites according to pack instructions.
2. Arrange on a large board with folded cured meats, cheeses and fruit.
3. Add pickles, olives and dips in separate bowls. Bring to the table and invite everyone to tear and share.

Tip: Add the warm pretzel just before serving.



PRETZELWORX

INSIDE THIS SECTION

SAVOURY FAVOURITES

Lemon Pepper Hot Honey
Garlic Parmesan Gochujang
Loaded Pretzel Bites

*“Familiar flavours
with a little heat.”*

Hot Honey
Bites



Garlic Parmesan
Bites



Loaded
Pretzel Bites





SAVOURY FAVOURITES

Deep-Fried Lemon Pepper Bites

2 SNACK PORTIONS

INGREDIENTS

200 g frozen Pretzelworx bites
Canola or sunflower oil, as needed
20 g butter
1 tsp lemon zest + 1 tsp juice
1/2 tsp cracked black pepper
1 tbsp parsley + lemon wedges

METHOD

1. Use a deep fryer or deep, heavy pot, no more than half full of oil. Heat to 175°C. Fry small batches for 2-3 minutes until crisp and heated through.
2. Drain for 30 seconds. Melt butter; add lemon zest, juice and pepper.
3. Toss bites in lemon pepper butter. Add parsley and lemon wedges.

Tip: Fry in small batches and serve immediately for the best crunch.

“Try it with sparkling lemonade.”

SAVOURY FAVOURITES

Hot Honey Bites

2 SNACK PORTIONS

“Pair with a pale ale.”

INGREDIENTS

200 g Pretzelworx bites
15 g butter
30 g hot honey
1 tsp chopped chives
Pinch chili flakes

METHOD

1. Heat bites according to pack instructions.
2. Warm butter and hot honey together; toss lightly with the hot bites.
3. Finish with chives and chili flakes.

Tip: Serve immediately so the glaze stays glossy.





SAVOURY FAVOURITES

Garlic Parmesan Bites

2 SNACK PORTIONS

INGREDIENTS

200 g Pretzelworx bites
20 g butter
1 small garlic clove, finely minced
20 g grated Parmesan
1 tbsp chopped parsley

*“Pour a crisp
white wine.”*

METHOD

1. Heat bites according to pack instructions.
2. Cook garlic gently in butter for about 1 minute without browning.
3. Toss bites in garlic butter, then add Parmesan and parsley.

Tip: Add the Parmesan off the heat for an even coating.

SAVOURY FAVOURITES

Korean Gochujang Bites

2 SNACK PORTIONS

INGREDIENTS

200 g Pretzelworx bites
15 g gochujang
15 g honey
10 g butter + 1 tsp soy sauce
1 tsp rice vinegar + 1 tbsp water
Sesame seeds and sliced scallion

METHOD

1. Heat bites according to pack instructions.
2. Simmer gochujang, honey, butter, soy, vinegar and water for 1 minute.
3. Toss bites in the glaze; finish with sesame and scallion.

Tip: Start with less gochujang for a milder version.

“Try it with ginger ale.”





SAVOURY FAVOURITES

Loaded Pretzel Bites

2-3 SHARING PORTIONS

*“Bring a little heat.
Share a little comfort.”*

INGREDIENTS

250 g Pretzelworx bites
100 g grated cheddar
40 g cooked bacon, chopped
15 g sliced pickled jalapeños
2 tbsp sour cream + 1 tbsp chives

METHOD

1. Heat bites according to pack instructions and place in an ovenproof skillet.
2. Scatter with cheddar and bacon. Broil until the cheese melts, watching closely.
3. Finish with jalapeños, sour cream and chives. Serve immediately.

Tip: Serve the jalapeños on the side for a milder option.

FIVE SIGNATURE DIPS

"Mix. Match. Share."



**Roasted Garlic
Beer Cheese**

Classic pretzels



**Maple Wholegrain
Mustard**

Ham & Swiss



**Whipped Feta
& Hot Honey**

Warm salted bites



**Smoky Chipotle
Crema**

Crispy chicken



**Brown Butter
Caramel**

Cinnamon bites

Find dip recipes at pretzelworx.ca.



PRETZELWORX

INSIDE THIS SECTION

CROWD PLEASERS

Pretzel Bite Poutine

16 oz Giant Pizza Pretzel

Pretzel Mac & Cheese

*“Made for the middle
of the table.”*

Pretzel Bite
Poutine



Giant Pizza
Pretzel



Pretzel Mac
& Cheese



CROWD PLEASERS

Pretzel Bite Poutine

2 SHARING PORTIONS

*“Pair with
an amber ale.”*

INGREDIENTS

250 g Pretzelworx bites
120 g cheese curds
180 ml prepared hot gravy
1 tbsp chopped chives
Cracked black pepper

METHOD

1. Heat bites until crisp following pack instructions.
2. Pile into a warm bowl and scatter over the cheese curds.
3. Pour hot gravy over just before serving. Finish with chives and pepper.

Tip: Keep the gravy hot and the bites freshly heated.





CROWD PLEASERS

16 oz Giant Pizza Pretzel

4-6 SHARING PORTIONS

INGREDIENTS

1 Pretzelworx 16 oz Bavarian Feast twist
180 g pizza sauce
200 g shredded mozzarella
70 g sliced pepperoni
Basil and chili flakes

“Great with a pale ale.”

METHOD

1. Warm the 16 oz twist according to pack instructions.
2. Place on a large baking tray; top with sauce, cheese and pepperoni.
3. Broil until the cheese bubbles, watching closely. Finish with basil and slice into six wedges.

Tip: Use a thick sauce and serve on a board in the middle of the table.

CROWD PLEASERS

Pretzel Mac & Cheese

2 SHARING PORTIONS

INGREDIENTS

400 g prepared hot mac & cheese
120 g Pretzelworx bites, halved
40 g grated cheddar
1 tbsp chopped chives

METHOD

1. Heat bites according to pack instructions.
2. Fold half through the hot mac & cheese. Transfer to an ovenproof dish.
3. Top with remaining bites and cheddar. Broil until bubbling; finish with chives.

Tip: Keep some bites on top for a crisp contrast.

*“Serve with
a crisp green salad.”*





PRETZELWORX

INSIDE THIS SECTION

PRETZEL SANDWICHES

Ham & Swiss

Crispy Chicken Pretzel

Caprese Pretzel Melt

*"Give lunch
a new twist."*

Ham & Swiss



Crispy Chicken Pretzel



Caprese Pretzel Melt



PRETZEL SANDWICHES

Ham & Swiss

1 TWIST = 1 SANDWICH

INGREDIENTS

1 Pretzelworx 5 oz or 10 oz twist
60-100 g sliced ham, to suit twist size
2-3 thin slices Swiss cheese
10-20 g wholegrain mustard
2-4 tomato slices + 2-3 lettuce leaves
Pickles, to serve

*“Pair with
a Vienna lager.”*

METHOD

1. Warm the twist; cool enough to handle. On a board, slice horizontally with a serrated knife, fingers above the blade.
 2. Spread base with mustard. Add ham and Swiss; warm to soften cheese.
 3. Add tomato and lettuce, close and serve with pickles.
- Tip: The 10 oz twist is easier to split.





PRETZEL SANDWICHES

Crispy Chicken Pretzel

1 TWIST = 1 SANDWICH

INGREDIENTS

- 1 Pretzelworx 5 oz or 10 oz twist
- 1-2 cooked crispy chicken cutlets, to suit twist size
- 1-2 slices Swiss cheese
- 15-30 g spicy mayonnaise
- 2-4 tomato slices + 2-4 lettuce leaves
- Pickles, to serve

METHOD

1. Heat chicken according to its pack instructions. Warm and split the twist horizontally.
2. Add cheese to the hot chicken. Spread the pretzel base with mayonnaise.
3. Layer chicken, tomato and lettuce. Close, secure with picks and cut into two halves.

Tip: The 10 oz twist creates a generous sandwich designed to share.

*“Try it with
a dry apple cider.”*

PRETZEL SANDWICHES

Caprese Pretzel Melt

1 TWIST = 1 SANDWICH

*“Serve alongside
a bowl of tomato soup.”*

INGREDIENTS

1 Pretzelworx 5 oz or 10 oz twist
60-120 g mozzarella, to suit twist size
2-4 tomato slices
15-25 g basil pesto
Arugula or leaf lettuce + basil leaves
5-10 g balsamic glaze, optional

METHOD

1. Warm and split the twist. Spread the base with pesto.
2. Layer mozzarella and tomato; broil the base until the cheese softens.
3. Add arugula, basil and optional balsamic glaze. Close and serve.

Tip: Pat the mozzarella dry before assembling.





PRETZELWORX

INSIDE THIS SECTION

SWEET TWISTS

Cinnamon Sugar S'mores
Salted Caramel Apple Crumble
Berry & Lemon Cheesecake Cups

*"A sweet finish
worth saving room for."*

Cinnamon
Sugar Bites



S'mores
Skillet



Berry Cheesecake
Cups



SWEET TWISTS

Cinnamon Sugar Bites

2 SNACK PORTIONS

INGREDIENTS

200 g Pretzelworx bites
15 g melted butter
25 g sugar + 1 tsp cinnamon
60 ml caramel dip
Strawberry halves and mint

METHOD

1. Heat bites according to pack instructions, omitting extra salt.
2. Brush with butter and toss in cinnamon sugar.
3. Serve with caramel, strawberry and a small mint leaf.

Tip: Add the fruit beside the dip to keep the sleeve crisp.

*“Lovely with
warm apple cider.”*





SWEET TWISTS

S'mores Pretzel Skillet

2-3 SHARING PORTIONS

*"Save room
for s'more."*

INGREDIENTS

200 g Pretzelworx bites
80 g milk or dark chocolate, chopped
100 g marshmallows
2 graham crackers, crumbled
10 g butter, for the skillet

METHOD

1. Warm bites according to pack instructions. Lightly butter an ovenproof skillet.
2. Add the bites, chocolate and marshmallows. Broil until golden and melted, watching closely.
3. Finish with graham cracker crumbs and serve warm.

Tip: Bring spoons and share straight from the skillet.

SWEET TWISTS

Salted Caramel Apple Crumble

2 DESSERTS

INGREDIENTS

100 g Pretzelworx bites, chopped
2 apples, peeled and diced
20 g butter + 20 g brown sugar
1/2 tsp cinnamon
40 ml caramel + 2 scoops vanilla ice cream
Mint, to finish

*“Lovely with
a brown ale or coffee.”*

METHOD

1. Toast the chopped pretzels at 160°C until crisp, checking after 8 minutes.
2. Cook apples with butter, sugar and cinnamon until tender, about 8-10 minutes.
3. Divide apples into bowls, add pretzel crumble, ice cream and caramel. Finish with mint.

Tip: Add the crumble last to preserve its crunch.





SWEET TWISTS

Berry Cheesecake Cups

4 SMALL DESSERT CUPS

INGREDIENTS

100 g toasted pretzel crumbs
20 g melted butter
200 g cream cheese, softened
35 g icing sugar + 1 tsp vanilla
100 ml whipping cream, whipped
160 g berry compote + fresh berries

METHOD

1. Mix crumbs with butter and divide among four cups.
2. Beat cream cheese, icing sugar and vanilla smooth; fold in whipped cream.
3. Layer cream and compote over the crumbs. Chill for 1 hour; finish with berries.

Tip: Add the fresh berries just before service.

*“Enjoy with
coffee or berry tea.”*

SWEET TWISTS

Lemon Cheesecake Cups

4 SMALL DESSERT CUPS

*“Lovely with
Earl Grey tea.”*

INGREDIENTS

100 g toasted pretzel crumbs
20 g melted butter
200 g cream cheese, softened
35 g icing sugar + zest of 1 lemon
100 ml whipping cream, whipped
80 g lemon curd + 60 g blueberries
Mint, to finish

METHOD

1. Mix crumbs with butter; divide among four cups.
2. Beat cream cheese, sugar and zest smooth. Fold in whipped cream.
3. Fill cups, top with lemon curd and chill for 1 hour. Add blueberries and mint.

Tip: Use a thin curd layer to balance the sweet and tangy flavours.





PRETZELWORX

*"Give your menu
the pretzel it deserves."*

PRETZELWORX.CA

hello@pretzelworx.ca



*Giant Pizza
Pretzel*



*Pretzel Bite
Poutine*



*Salted Caramel
Apple Crumble*

