

FROM THE KITCHEN OF...



BIG DILL RANCH PRETZELS

INGREDIENTS

1	LB	PRETZELS
3	OZ	VEGETABLE OIL
1	OZ	PICKLE JUICE
33	GRAMS	RANCH SEASONING
3	GRAMS	GARLIC SALT
1/4	TSP.	MUSTARD POWDER
1/8	TSP.	DRIED DILL

SERVINGS:

20

TIME TO PREP:

5 MINUTES

COOK TIME:

8-10 MINUTES

COOK TEMPERATURE:

300°

DIRECTIONS

- MIX OIL, PICKLE JUICE AND DRY SEASONINGS IN A MEASURING CUP OR BOWL.
- ADD PRETZELS TO A BOWL AND POUR LIQUID MIXTURE OVER PRETZELS.
- TOSS THE PRETZELS IN THE MIXTURE UNTIL ALL ARE COATED.
- LAY PRETZELS OUT IN AN EVEN LAYER ON A PARCHMENT LINED BAKING SHEET.
- BAKE FOR 5 MINUTES, STIR AND BAKE FOR ANOTHER 3-5 MINTUES OR UNTIL PRETZELS ARE DRY.
- ONCE PRETZELS ARE COOL SERVE THEM UP OR STORE THEN IN AN AIRTIGHT CONTAINER.

TIPS & TRICKS

- ✓ ADD IN CAYENNE PEPPER FOR A SPICIER TREAT.
- ✓ ADD TO A BOWL OF POPCORN FOR THE BEST MOVIE SNACK!