

FROM THE KITCHEN OF...



SALTY SHIRE PRETZELS

INGREDIENTS

1	LB	PRETZELS
3	OZ	VEGETABLE OIL
6	ML	WORCESTERSHIRE SAUCE
1	GRAM	SMOKED PAPRIKA
1/2	GRAM	PEPPER
2	GRAMS	MUSTARD POWDER
18	GRAMS	B&P SPG SEASONING

SERVINGS:

20

TIME TO PREP:

5 MINUTES

COOK TIME:

8-10 MINUTES

COOK TEMPERATURE:

300°

DIRECTIONS

- **MIX OIL, WORCESTERSHIRE SAUCE, 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 MINUTES OR UNTIL PRETZELS ARE DRY.**
- **ONCE PRETZELS ARE COOL SERVE THEM UP OR STORE THEN IN AN AIRTIGHT CONTAINER.**

TIPS & TRICKS

- ✓ **SERVE WITH A BOWL OF HUMMUS AND VEGGIES.**
- ✓ **CRUSH THEM UP FOR A GREAT BEER CHEESE SOUP TOPPING!**