

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!