

HONEY MUSTARD & ONION PRETZELS

F EASY

Last Modified: 12/23/2014

PREP: 48 Hrs
COOK: 20 Min
OVEN: 250

APPETIZER

MAKES 1 POUND

QUA	MEASURE	INGREDIENT	PROCESS
1	16 Oz	Bag Small Pretzels	
2/3	Cup	Butter Flavored Popcorn Oil (Orville Redenbacher's)	
1/4	Cup	Honey	
1 1/2	Cups	Yellow Mustard	
1/2	Tbsp	Cider Vinegar	
8	Tbsp	Dry Mustard	
2	Tbsp	Onion Powder	Optional

PREPARATION

FACTOID	A bit time consuming, but the result is a nice Mustard flavored snacking Pretzel, This process will "melt" any Salt that was on the Pretzels, but it will still be there.
OPTION	You may leave out the Onion Powder if desired.
TOOLS	1) Gallon Zip Lock Bag 2) 2 - Aluminum Half Sheet Pans
PREP	None.
1	Two Days Before: Add all of the listed ingredients together in the zip lock bag. Squeeze out the air, seal and squeeze / shake the bag until the ingredients are thoroughly mixed together.
2	Two Days Before: Add the pretzels into the zip lock bag. Squeeze out the air, seal and turn the bag over several times until all of the Pretzels are coated with the mixture. Lay the bag on it's side on the countertop.
3	For the next 2 days, once each hour (or so), flip the bag over onto its other side, squeeze to separate any Pretzels that are stuck together. Continue flipping hourly until most of the mixture has been absorbed.
OPTION	Once you spread the damp Pretzels on the sheet pans, you may lightly sprinkle them with Kosher Salt if you like the crunch. TASTE ONE FIRST!
4	Remove the Pretzels and spread them in a single layer on the sheet pans until they are dry, about 3 hours. Seal them tightly in a plastic container until ready to serve.
HINTS	If the Pretzels are not dry to the touch (if so, they WILL stick together in storage). You may bake them at 250 degrees for about 20 minutes to complete the drying process.
SERVE	Pour the Pretzels into a serving bowl and enjoy until you can't walk.