

RANCH SEASONED MINI PRETZELS

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	Salted
2/3	Cup	Butter Flavored Popcorn Oil (Orville Redenbacher's)	
2	1 Oz Pkgs	Hidden Valley Ranch Powdered Dressing Mix	
2	Tsp	Dried Dill Weed	
1	Tsp	Garlic Powder	
1	Tsp	Onion Powder	Optional
?	Pinches	Coarse Kosher Salt	Optional

PREPARATION

FACTOID	A bit time consuming, but the result will be a very nicely flavored Ranch Snacking Pretzel that gets many compliments & disappears quickly. This process will "melt" any Salt crystals that were already on the Pretzels, but the Salt WILL still be there, SO TASTE! I usually make four recipes of this and store the pretzels sealed in those large Gordon Foods Peanut Butter Filled Pretzel clear plastic containers. Tightly sealed, they will keep for a month or more.
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
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 every few hours (whenever you think about it), flip the bag over onto its other side & lightly squeeze to separate any Pretzels that have stuck together. Continue flipping 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 coarse Kosher Salt if you like the crunch. TASTE ONE FOR SALT FIRST!
4	Remove the Pretzels and spread them in a single layer on the sheet pans until they are air dried, 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 damp, 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.