PRETZELS TO DIE FOR – Alice Miskell

3 (15 oz.) bags pretzels

1 bottle Orville Redenbacher Buttery Flavor Popcorn Oil

(find in the popcorn aisle—I get it at Marc's)

2 Tablespoons dill weed

1 teaspoon garlic powder

1 pkg. original ranch dressing (dry – 1.0 oz.)

Combine seasonings and oil; mix well with a whisk. Microwave for 3 minutes, stir and microwave an additional minute until hot.

Put 2 packages of pretzels in a large container; pour hot mixture over the pretzels and mix; stir every 10 minutes for 1 hour. (This is important: Use a large spoon or rubber spatula to do the stirring – I count 15 to 20 stirs every 10 minutes. This allows the pretzels to be saturated, plus uses all the seasoning mix.) During the last 20 minutes add ½ of the other package of pretzels. If you do not add the extra pretzels, they will probably be too greasy; if you add too many, they will not be flavored enough. Place finished pretzels in an airtight container and enjoy! This makes a lot and keeps well.