



GARLIC RANCH PRETZELS

March 10

National Ranch Day

INGREDIENTS

- 16 Ounces Pretzel, Hard, Mini-Twist (enriched or whole grain rich; about 1 ¼” by 1 ½”)
- 1 Ounce Ranch Seasoning
- ½ Teaspoon Garlic Powder
- ½ Teaspoon Onion Powder
- ½ Teaspoon Dill Weed
- ½ Cup Popcorn Oil

DIRECTIONS

1. Place the pretzels in a large bowl that has a sealed cover.
2. Sprinkle the dry ingredients over the pretzels. Cover the bowl and shake until the pretzels are well coated.
3. Pour popcorn oil over the pretzels, cover and shake again.
4. Open and stir gently, tossing the pretzels and scraping the seasonings from the bottom of the bowl.
5. Once pretzels are fully coated, allow them dry and they will be ready to store or enjoy.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Snack

YIELD

About 300 Mini Pretzels

PORTION SIZES

Toddler	Preschool	School Age	Adult
7 Mini Pretzels	7 Mini Pretzels	14 Mini Pretzels	14 Mini Pretzels