

Grilled Ranch Pretzels



Heirloom OG member Kathy brought these to our Field Day on the Farm! Such a yummy treat!

Ingredients:

1 large bag sourdough pretzels, broken into bite-sized pieces and remaining salt in bag removed.

1 pkg dry Hidden Valley ranch dressing mix

$\frac{3}{4}$ -1c avocado oil

$\frac{1}{2}$ -1t dill weed

$\frac{1}{4}$ t garlic powder

$\frac{1}{4}$ t lemon pepper

Directions:

1. In a large bowl, whisk together the ranch mix, oil, and spices.
2. Add the broken pretzel pieces to the oil/seasonings. Mix well to coat the pieces and let sit for a couple of hours, stirring occasionally.
3. Place pretzel pieces in a single layer of aluminum foil (with sides folded up) or use a grill-friendly pan. Grill with cover on at 200* for 20-30 mins, stirring every 10 mins to avoid burning them.

*** You can also use an oven**