

Appetizer

Snack

Hidden Ranch Pretzels

Sandy Schwarz is a childhood friend of mine and every time I go to her home she makes the Hidden Ranch Pretzels. I just love them. She sent me the recipe and was very specific about the ingredients. Use this recipe for those stale pretzels and you will have an unforgettable treat.

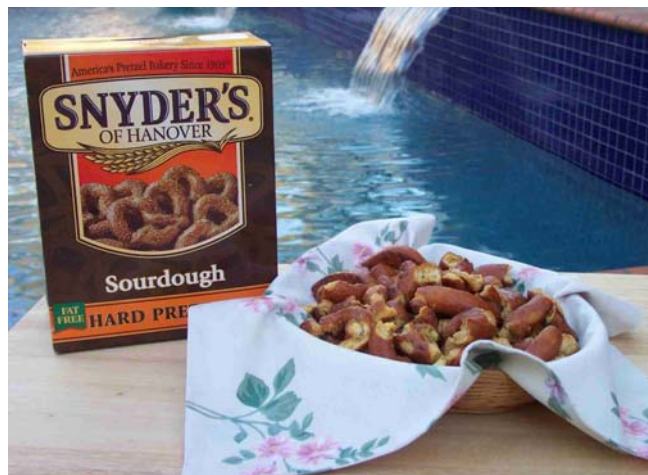
1 package (1.0 oz.) "Original" Hidden Valley Ranch Dressing

3/4 cup olive oil

1/4 tsp. garlic powder

1/4 tsp. dill, optional

1 regular bag of pretzels,
broken into pieces



In a plastic bag combine dressing, olive oil, garlic powder, and dill seasoning.

Add pretzels and shake to coat.

Place pretzels on a un-greased cookie sheet.

Heat oven to 350 degrees and bake about 8 minutes.

Turn pretzels over and return to oven for 8 more minutes or until done.

Yield: 8 to 10 servings.

Note: The "Buttermilk" Hidden Valley Ranch envelope is not as good as the "Original". Only garlic powder, not the garlic salt. Olive oil is a must and the broken pretzels coat better than the nuggets. A fatter pretzel is best.