

JENNI MARIE'S TEST KITCHEN

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Garlic Dill Snack Pretzels

Makes 1 lb. – 10-12 Servings

Equipment Needed:

- Medium Saucepan
- Kitchen Scale
- Measuring Cups & Spoons
- Rubber Spatula
- Wire Whisk
- Roasting Pan or Sheet Pan
- Serving Platter

Directions:

1). Gather all equipment & ingredients. Preheat oven to 250°F. Place pretzels into a roasting pan. Melt butter in a small saucepan over low heat. Add remaining ingredients and whisk to combine. Pour half of the seasoning mixture over pretzels. Gently stir pretzels around to evenly coat. Give butter mixture another whisk before pouring the rest of the over pretzels, and stir pretzels again to evenly coat. Place pretzels in the oven, and bake for 40 minutes, stirring every 10 minutes for even toasting. Let cool for 10 minutes before serving. Enjoy!

- **1 lb. Bag of Snack Pretzels (snaps, twists, or sticks - GF Pretzels also work)**
- **1/2 C. (113g.) Salted Butter, melted (one stick)**
- **1/2 C. (113g.) Garlic Oil (or double your melted butter)**
- **3 T. Hidden Valley Ranch Seasoning (or sub w/ my Low FODMAP [Ranch Seasoning](#))**
- **2 t. Dried Dill**
- **1 t. Lawry's Seasoned Salt (sub with regular salt for Low FODMAP)**
- **1 T. Trader Joe's Cheesy Seasoning Blend (optional)**
(I've seen other brands out there, but have personally only tried Trader Joe's)
- **1/4 t. Low FODMAP Onion Replacer (or 1/4 t. Onion Powder)**
- **1 t. Low FODMAP Garlic Replacer (or 1/4 t. Garlic Powder)**
- **2 T. Worcestershire Sauce**

Substitutions - You can reduce the pretzels, and sub with other items to make a snack mix. Crispix cereal, nuts, bagel chips, Cheerios, rye chips, etc.

