

# Seasoned Pretzels

Makes: 8-10 servings
Prep Time: 10 minutes  Cook Time: 50 minutes
Total Time: 1 hour

## Ingredients

- 12 to 16 ounces thick hard pretzels, preferably sourdough
- 3/4 cup vegetable oil or olive oil
- 1 & 1/2 tbsp lemon pepper seasoning
- 2 tsp garlic powder
- 2 tsp dried dill weed
- Optional: 1/4 tsp cayenne pepper

## Instructions

Preheat the oven to 200°F. Line a large rimmed baking sheet with parchment paper or a silicone baking mat.

In a small bowl or measuring cup, whisk together the oil, lemon pepper, garlic powder, and dill. Break the pretzels into bite-sized pieces and place them in a large bowl or gallon-size resealable bag. Pour the seasoned oil over the pretzels and stir or shake very well, making sure every piece is thoroughly coated. If using a bag, give it a good shake, let it sit for a minute, and shake again so the seasoning has a chance to cling to the pretzels.

Spread the pretzels in a single layer on the prepared baking sheet. Use two baking sheets if necessary to avoid crowding. Bake for 50 to 60 minutes, stirring every 15 minutes, until the pretzels are toasted and the seasoning has set.

Remove from the oven and let cool completely before serving.

## Chef's Notes:

- Pretzels: Use thick, crunchy hard pretzels. Sourdough pretzels work especially well because they have plenty of surface area for the seasoning to cling to. Avoid thin pretzel sticks or twists.
- Ranch variation: For a ranch-flavored version, add 1 packet of dry ranch seasoning and reduce the lemon pepper to 1 tsp, garlic powder to 1/2 tsp, and dill to 1 tsp.
- A little heat: Add up to 1/4 tsp cayenne pepper for a spicy kick.
- Onion flavor: Add 1 tsp onion powder and reduce the garlic powder to 1 tsp.
- Storage: Once completely cooled, store in an airtight container at room temperature for up to 3 weeks.
- Make ahead: These are great to make several days ahead. The flavor has time to settle in, and they're ready whenever you need a crunchy snack.