

## Dill Pretzels

40 oz    thick pretzel rods  
2 c       olive oil  
2 pkgs   regular Buttermilk Recipe Ranch Dressing mix  
2 tsp    heaping, garlic powder  
2 tsp    heaping, dill  
2 tsp    heaping, lemon pepper

Break pretzel rods into 1- to 2-inch pieces. Place in baking pan.

Pour Buttermilk Recipe Ranch Dressing mix into mixing bowl. Pour in a small amount of oil and mix until a paste is formed. Pour in several more ounces of oil and add additional ingredients stirring until well blended. Pour in remaining oil.

Stirring continuously, pour oil and spices over pretzel pieces, stir pieces until well coated with oil and spices. Place in oven at 225° for 1 hour minutes. Stir every 15 minutes.