

Pool Pretzel Recipe (edited 7-26-20; www.intranuclear.com)

Ingredients for Rold Gold Tiny Twist pretzels:

- 1-lbs. bag of Rold Gold Tiny Twist Pretzels
- $\frac{1}{2}$ bottle of Orville Redenbacher Popcorn Oil
- 1 and 1/3 packet of Hidden Valley Dry Ranch Dressing
- Dill weed seasoning

Ingredients for Old Dutch Tiny Twist pretzels (these are saltier than Rold Gold):

- 1-lbs. bag of Old Dutch Tiny Twist Pretzels
- $\frac{1}{2}$ bottle of Orville Redenbacher Popcorn Oil
- 1 and 1/3 packet of Hidden Valley Dry Ranch Dressing (use less of this... just 1 packet)
- Dill weed seasoning

Preparation:

1. Put pretzels in a large bowl
2. In a separate 16oz cup, make an oil and dry dressing paste... then add remaining oil.
3. Drizzle the cup contents over the bowl while stirring the pretzels...
... stir thoroughly to get oil off the bottom of the bowl
4. Pour some dill weed into hands and rub hands together to invigorate the spice and
sprinkle over pretzels while stirring... repeat to taste
5. Distribute bowl contents over paper towels to wick off excess oil...
... 15 minutes is usually enough time.
6. Divide into 1 quart Zip Lock freezer bags (makes 3 typically) and store in freezer
until needed.