Parmesan Garlic Pretzels

Ingredients

- 1 big or 2 regular bags of pretzels
- 1 packet dry ranch (Hidden Valley)
- 1 12 oz bottle Orville Redenbacher Popcorn Butter
- 1/4 tsp cayenne pepper
- 1/4 tsp garlic salt
- 1/4 tsp lemon pepper
- 1/4 tsp dill weed
- 1/2 cup Parmesan cheese (add more if you like)

Instructions

1. Mix everything except the Parmesan cheese together in a bowl.
2. Dip/soak pretzels in the mixture, then place in a container.
3. Spread pretzels on a cookie sheet or broiler pan.
4. Bake at 200° for 30-40 minutes, flipping every 10 minutes.
5. Pour into a large bowl and shake Parmesan cheese on top.

Parmesan Garlic Pretzels

1 Big or 2 regular bags of pretzels
1 packet of dry ranch (Hidden Valley)
1 2 oz bottle Orville Redenbacher Popcorn Butter
1/4 tsp cayanne pepper
1/4 tsp garlic salt
1/4 tsp lemon pepper
1/4 tsp dill weed
1/2 cup parmesan cheese (add more if you like)

mix everything but P. Cheese in bowl. Dip/Soak Pretzels

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Then place in container.
Bake on cookie sheet or broiler pan @ 200° for 30-40 minutes. Flip every 10 minutes. Pour into large bowl & shake cheese on top!

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